

Starters

white truffle scented mac-n-cheese white truffle cream, san joaquín gold, 12 "up a notch"-baked with really slow braised short rib 20

grilled broccolini san joaquín gold, citrus aioli, gremolata 12

tender pork belly pickled blackberries, polenta, apples 14

charred baby octopus red pepper tapenade, frisée ramona farms tepary beans, jerez vinegar **15**

pan roasted gulf shrimp

corn grits, schreiners linguica sausage, sauce verde 15

short rib and goat cheese stuffed medjool dates smoked bacon, sonoma goat cheese, pomegranate syrup **15**

the "kitchen board" artisan charcuterie and cheeses, spiced olives, vegetables, grilled noble bread 22

Soup and Salads

baby arugula and grilled butternut squash sonoma goat cheese, pomegranate, toasted pepitas 12

> roasted cremini mushroom bisque shaved san joaquín gold, truffle essence **12**

roasted beets with citrus, frisée and amish blue cheese pickled radish, pecans, crème fraiche 12

mixed field greens with pear tomatoes and cucumbers shaved parm, toasted pine nuts and herb pesto **11**

> baby romaine with san joaquín gold 12 candied bacon, tomato, arugula pesto

Main Courses

roasted chicken salad sonoma goat cheese, preserved strawberries, quinoa, marcona almonds, sherry vin 18

roasted pork tenderloin sweet potato spaetzle, spaghetti squash, pomegranate, cherry jus 28 *

harris ranch 'kitchen' burger 1/2 lb. angus beef, goat cheese, balsamic onions, tomato, arugula 20* add parmesan and white truffle scented fries 4 supplement

butternut squash risotto baby carrots, sage, pomegranate, sauce verde 24

roasted natural chicken parmesan and yellow corn grits with roasted garlic, charred broccolini, rosemary jus **28 limited availability**

braised beef short ribs butternut squash risotto, roasted baby carrots, noble bread gremolata, natural jus 34

natural sea scallops cauliflower puree, roasted baby cabbages, smoked bacon dressing, frisée and apple 38

maple leaf farms breast of duck sweet potato ricotta vegetable bread pudding, spinach, preserved cherry jus 34*

Rusconi's Classics

grilled sustainable salmon blackberry glaze, small potatoes, brussels, roasted tomatillo sauce and carrot jus 32 *

char grilled beef tenderloin medallions truffle scented mac-n-cheese, carrots, green beans, red wine reduction 34*

premium aged beef- mp grilled noble bread and pesto 9 roasted brussels sprouts 9 butternut squash risotto 9 Sides agave glazed carrots 9 parmesan garlic grits 9 baby green beans 9 cauliflower puree 9

truffled parmesan heirloom potatoes 12 green chili mac-n-cheese 9 parmesan & truffle scented fries 9 extra sauce 4

most items can be prepared gluten free

*some items may contain undercooked proteins; this may increase the chance of foodborne illness.

if you have food allergies, <u>alert your server before placing your order</u>, if you don't you bought it.