

# dine around menu

## snacks

sourdough & butter	5
warm marinated olives	6
pickles & ferments	8
seedy bread, cashew cheese	8
stillmeadow pork salami	11



NOURISH



## dine around

3 courses \$50, choice of 1 starter, 1 main, 1 dessert  
items also available a la carte

## starters

winter greens, beets, apple, walnuts, nostrala cheese <i>beaufort '22 ortega</i>	14
roasted vegetables, mole sauce, goat cheese, pumpkin seeds <i>emandare '22 pinot noir &amp; foch</i>	14
pork belly, rutabaga mash, grilled cabbage, quince relish <i>persephone dry hopped cider</i>	10

## mains

grain bowl, tempeh, roasted veg, ferments, engevita sauce <i>lunessence '22 rose</i>	14
risotto, winter chanterelles, leeks, parmesan <i>sea star '22 stella maris</i>	14
seared lingcod, dashi broth, radish, bok choy, shimeji mushrooms <i>ursa major '23 pinot noir &amp; plum</i>	15
duck breast, cherry jus, roasted squash, carrot & sweet potatoes <i>nichol '22 syrah</i>	15

## desserts

chocolate & cashew ganache, tahini caramel, espresso tuile
olive oil cake, poached quince, whipped cream
buttermilk panna cotta, chamomille, apple, oat crumb



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