

# M a d e r a .

## S n a c k s .

**Midwife & the Baker Sourdough.** Sage & Thyme Butter. 9

**Caviar.** Labne. Housemade Potato Chips.

Supreme. 135

Golden Ossetra. 155

**Oysters on the Half-Shell.** Cucumber & Yuzu Mignonette. 29/58

**Deviled Eggs.** Winter Truffle. Meyer Lemon. Pink Peppercorn. Aleppo. 23

**Whipped Feta.** Calabrian Chili Oil. Honey. Preserved Lemon. Naan. Za'atar. 19

**Roasted Carrot Hummus.** Sunflower Seed. Urfa Biber. Mint. Housemade Naan. Za'atar. 19

## S m a l l B i t e s .

**Winter Salad.** Grilled Pear. Toasted Pepita. Mizuna. Boont Corners Tomme Cheese. Apple Cider Vinaigrette. 22

**Roasted Kabocha Squash.** Chicory. Parmigiano Reggiano. Aged Balsamic. Chestnut. 21

**Burrata.** Smoked Golden Beet. Blood Orange. Sicilian Pistachio. Muscat Vinaigrette. 23

**Santa Barbara Uni & Hokkaido Scallop Crudo.** Yuzu Kosho. Shiso. Horseradish. Smoked Olive Oil. 32

**Pan Roasted Diver Scallops.** Artichoke & Romanesco Menestra. Roasted Pepper Almond Romesco. 38

**Lamb Meatballs.** Confit Tomato. Bellwether Farms Sheep's Cheese. Mint. 25

**Grilled Spot Prawns.** Pickled Fuyu Persimmon Chimichurri. 26

**Steak Tartare.** Parsley. Capers. Purple Radish. Pickled Pearl Onion. Smoked Oil. Grilled Sourdough. 28

## L a r g e .

**Black Périgord Truffle & Winter Mushroom Risotto.** Hen of the Woods. Barrel-Aged Rice. Parmigiano Reggiano. 50

**Whole Roasted Cauliflower.** Turmeric. Red Chili. Ginger. Garlic Spiced Yogurt Marinade. Green Tahini. 29

**Pan Seared Sole.** Salsify. Artichoke. Cavolo Nero. Pine Nut. Salsify Chip. 45

**Whole Branzino.** Citrus Salsa Verde. Grilled Lemon. 54

**Root Down Farms Roasted Half Chicken.** Hen of the Woods Mushroom. Natural Jus Vinaigrette. Castelfranco. 39

**Grilled Iberico Pork Chop.** Braised Fennel. Glazed Onion. Riesling Jus. 42

**Bone In New York Strip.** Glazed Cipollini Onion. Heirloom Radicchio. Peppercorn Sauce. 70

S u p p l e m e n t – 5 g o f P é r i g o r d B l a c k T r u f f l e 2 5

## S o c i a l .

**Whole Roasted Duck.** Roasted Quince. Sunchoke. Cranberry & Gooseberry Gastrique. 140

**32oz Tomahawk Rib Eye.** Horseradish. Natural Jus. 190

## V e g e t a b l e s .

**Braised Winter Mushrooms.** Sage. 17

**Wood Oven Roasted Spiced Carrots.** Whipped Labne. Pistachio. 16

**Brussels Sprouts.** Hot Honey. Lardon. 15

**Sautéed Broccoli di Cicco.** Calabrian Chili. Garlic Confit. 16

**Smashed Crispy Potatoes.** Chive Crème Fraîche. 16

A corkage fee of \$50 per 750ml wine bottle applies for a maximum of two bottles total.

Consuming raw or undercooked meats, poultry, seafood, or eggs may raise your risk of food borne illness.

Vegan options are available upon request.

Dinner

