

“GOODNESS UNEARTHED”

ROOT VEGETABLE MENU

LIFE IN THE BAY AREA PROVIDES US WITH AN ABUNDANCE OF BEAUTIFUL FOOD GROWING ALL AROUND US. WE KNOW THE PEOPLE WHO MAKE IT, WE KNOW WHERE IT COMES FROM, WE SEE WHERE IT GROWS, MOST IMPORTANTLY WE ARE GRATEFUL FOR THE OPPORTUNITY TO SHARE OUR CUISINE WITH YOU AND HOPE THAT YOUR EXPERIENCE WITH US HELPS YOU KEEP FALLING BACK IN LOVE WITH EATING GOOD FOOD.

CHEF JOSH

CELERY ROOT SALAD

MIZUNA, PINK LADY APPLES, BABY BEETS
YUZU, GINGER, TOASTED BLACK SESAME

SCHRAMSBERG, MIRABELLE, BRUT, NORTH COAST, NV

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SEARED SEA SCALLOPS

HEIRLOOM CARROT “SPAGHETTI”, GOLDEN RAISIN - CAPER RELISH

CAKEBREAD, CHARDONNAY, NAPA VALLEY, 2010

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SONOMA DUCK CONFIT

PURPLE PERUVIAN POTATOES, 63’ DEGREE POACHED EGG
KOHLRABI & CRISPY SHALLOTS

CHALONE, PINOT NOIR, “ESTATE GROWN”, 2007

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ROASTED PARSNIP - CARAMELIZED FUJI APPLE CAKE

RUM “FROSTING”, CRISPY FENNEL

PACIFIC RIM, RIESLING, “VIN DE GLACIERE”, COLUMBIA VALLEY, 2007

85 WITH WINE PAIRING

OR

AVAILABLE A LA CARTE