



SHARE 8

|                                                            |                |
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| <b>ROASTED LAMB MEATBALLS</b>                              | <b>\$11.00</b> |
| romesco, olives & mint                                     |                |
| <b>SEARED MONTEREY SQUID</b>                               | <b>\$12.00</b> |
| red pepper sofrito, fingerling potatoes, grilled sourdough |                |
| <b>PACIFIC OYSTERS</b>                                     | <b>\$10.00</b> |
| red wine mignonette, horseradish creme fraiche             |                |
| <b>ROAST PORK BELLY &amp; FONTINA FLATBREAD</b>            | <b>\$15.00</b> |
| smoked mushrooms                                           |                |
| <b>SUMMER SQUASH GRILLED FLATBREAD</b>                     | <b>\$14.00</b> |
| creme fraiche, belfiore mozzarella                         |                |
| <b>PICKLED GREEN TOMATO SALADS</b>                         | <b>\$10.00</b> |
| pork pastrami, arugula & frisee                            |                |
| <b>CHICKEN LIVER MOUSSE</b>                                | <b>\$8.00</b>  |
| apricot jam, crostini                                      |                |
| <b>SLICED YELLOWTAIL</b>                                   | <b>\$12.00</b> |
| green goddess, cucumber, icicle radish toasted almond      |                |

TASTE 5

|                                                                                 |                |
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| <b>ROASTED ORGANIC BEETS</b>                                                    | <b>\$10.00</b> |
| pickled red onion, cotija cheese, pistachio arugula                             |                |
| <b>GEM LETTUCE SALAD</b>                                                        | <b>\$9.00</b>  |
| shaved heirloom carrots, pickled currants fiscalini cheddar, walnut vinaigrette |                |
| <b>SWEET WHITE CORN SOUP</b>                                                    | <b>\$8.00</b>  |
| basil, sourdough croutons                                                       |                |
| <b>ENGLISH PEA AGNOLOTTIII</b>                                                  | <b>\$14.00</b> |
| meyer lemon, pea tendrils grana padano                                          |                |
| <b>BRAISED PORK SHOULDER</b>                                                    | <b>\$14.00</b> |
| crisp gnocchi, english peas hen of the woods mushroom, pecorino                 |                |

SAVOR 8

|                                                                                           |                |
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| <b>PAN ROASTED ALASKAN HALIBUT</b>                                                        | <b>\$29.00</b> |
| spring shelling beans, roasted garlic & almonds muscat raisins                            |                |
| <b>WILD KING SALMON</b>                                                                   | <b>\$28.00</b> |
| fava bean risotto, english pea puree                                                      |                |
| <b>PORK TENDERLOIN</b>                                                                    | <b>\$28.00</b> |
| summer squash & artichoke caponata, salsa verde                                           |                |
| <b>FLAT IRON STEAK</b>                                                                    | <b>\$29.00</b> |
| porcini mushrooms, grilled spring onion, red mustard salt roasted potatoes, porcini glaze |                |
| <b>CRISPY FRIED FULTON VALLEY CHICKEN</b>                                                 | <b>\$25.00</b> |
| sweet corn, smoked trumpet mushrooms grilled shishito peppers                             |                |
| <b>LIBERTY FARMS DUCK BREAST</b>                                                          | <b>\$28.00</b> |
| savoy spinach, grain mustard gnocchi baby onion & pickled rhubarb                         |                |
| <b>FAZZOLETTI PASTA</b>                                                                   | <b>\$23.00</b> |
| fulton valley chicken ragu, english peas                                                  |                |
| <b>CREAMY ARTISAN POLENTA</b>                                                             | <b>\$20.00</b> |
| slow poached egg, romano & yellow wax beans hon-shimeji mushrooms, radish, aged balsamic  |                |

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|---------------------------------------------------------------------------------------------|
| <b>SIDES</b> 1                                                                              |
| <b>crispy fingerling potatoes</b>                                                           |
| with sofrito savoy spinach with almonds & pickled currants creamy polenta with grana padano |