

TRUMMER'S DINNER MENU

STARTERS

HOUSE MADE BRIOCHE 5

pink peppercorn, spiced apple butter

CELERY ROOT SOUP 10

melted leeks, truffle, house-made guanciale, celery root "rosti"

MIXED GREENS SALAD 10

blood orange, lingonberry vinaigrette, shaved radish, croutons, manchego

ROSE APPLE SALAD 12

baby arugula, marcona almonds

AUTUMN OLIVE WHIPPED LARDO 11

roasted garlic, house-made ciabatta, crispy pig skin

ENTRÉES

ROSEDA FARMS PRIME RIB 40

rotisserie potatoes, au jus, apple-horseradish cream

ROTISSERIE CHICKEN 24

heirloom squash, lemon bread crumbs, braised kale, chicken jus

SEARED HARISSA-SPICED TUNA 31

marinated chickpea salad, meyer lemon labneh, crispy za'atar pita

AUTUMN OLIVE PORK BLADE STEAK 32

yuzu kosho, okinawa sweet potato, tempura sea beans, strawberry gochujang sauce

HAND CUT PAPPARDELLE 24

nasturtium pesto, austrian winter peas, yellow foot mushrooms, pecorino

NORWEGIAN SALMON 29

anson mills farro, roasted sunchokes, wild spring onion, lemon-caper vinaigrette

SIDES

FINGERLING POTATOES 9

rotisserie drippings, chives, sea salt

ROASTED CAULIFLOWER 9

red wine date purée, marcona almonds, fresno chili

SAUTÉED GREENS 7

roasted garlic, lemon, pickled mustard seeds

KID'S MENU - \$12 EACH

ROASTED CHICKEN

roasted cauliflower

PENNE PASTA

butter & parmesan

CHEESEBURGER

hand-cut french fries & ketchup