

GABRIELLA

Starters

OUR FAMOUS FOCACCIA AND CASTELETRANO OLIVES**PAN AMORE**
eggplant caponata, herbed chèvre & roasted garlic**CRISPY RODONI FARM BRUSSELS SPROUTS**
apple gastrique & hazelnuts**BLUE HERON FARM CRISPY CAULIFLOWER**
black currant chili oil, garlic, parsley & pine nuts**ROAST BEETS**
honey-pistachio purée, candied citrus & herbed chèvre**CAESAR**
Blue Heron gem lettuce, our famous caesar dressing, croutons & reggiano**BUTTER LETTUCE SALAD**
honey lemon vinaigrette, delicata squash, pomegranate, fennel & manchego

Entree

BIGOLI FRESH SPAGHETTI
rustic Bolognese & Reggiano**BUTTERNUT SQUASH RAVIOLI**
brown butter, pumpkin seeds, butternut squash, apples, sage & goat cheese**Sustainable, Seasonal
& Locally Sourced
since 1992****TRUFFLE MUSHROOM RAVIOLI**
garlic cream sauce, bacon, peppers, summer squash, tomatoes & reggiano**SHIITAKE MUSHROOM RISOTTO**
market vegetables, balsamic glaze & goat cheese**PANKO CRUSTED PACIFIC ROCKFISH**
romesco sauce, carrots, broccoli & polenta**38 NORTH FARM DUCK CONFIT**
apple & pineapple guava gastrique, mkt veg & mashed potatoes**6 OZ. ALLEN BROS. NY STEAK**
horseradish crème fraiche, market vegetables & mashed potatoes**BASSIAN FARMS LAMB MEATBALLS**
mint chimichurri, bone marrow broth, mkt veg & acini di pepe pasta

Dessert

FLOURLESS CHOCOLATE GANACHE TORTE
chocolate sauce, pomegranate & chantilly cream**PERSIMMON BREAD PUDDING**
Vanilla Crème AnglaiseSpecial thanks to the organic farmers of Santa Cruz :
Pinnacle, Dirty Girl, Rodoni, Four Sisters,
Blue Heron, Twin Girls AND Live EarthHead Chef
GEMA CRUZ

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE

Pastry Chef
KRISTA POLLOCK