

convivo

thanksgiving feast

ANTIPASTI

(choose one)

- Insalata mercato** | SB market & Parmigiano salad GF|V
Zuppa | puree of kabocha squash soup with hazelnuts & pomegranates VG|GF|N
Savory mushroom bread pudding | fontina fonduta & shaved persimmon V
Fuyu persimmons | burrata, apple, beets, kabocha squash, fried brussels V|GF
Charcoal avocado | ponzu, pineapple guava, pomegranate, radicchio GF|VG
Lamb meatballs | chickpea, pomegranate, tapenade
Beef carpaccio | shallot, grated horseradish, fried caper, creamy bagna cauda GF
Chicken liver | crostone, celery, pomegranates, strawberries, hazelnuts
Octopus | pork belly, poached egg, radish, frisee GF
Charcoal prawns | winter citrus, fregola, blistered peppers
Pesce crudo | raw ahi tuna, avocado, squid ink cracker, mustard seed
SB stone crab cakes | pimenton aioli, radish salad - \$10 supplement -

GRANO

(choose one)

- Guinzaglio** | 7 hour veal bolognese, Parmigiano
Bucatini | pancetta, chile, crushed tomato, pecorino
Raviolo | ricotta with egg yolk, brown butter, sage, Parmigiano V
Ink mafaldine | gulf prawns, broccoli, garlic
Lemon ricotta cappellacci | SB rock crab & uni butter - \$10 supplement -

CONVIVO

(choose one)

- Roasted turkey** | potato puree, cavolo nero & brussels, Manchego biscuit, sage gilette gravy, kumquat & pomegranate marmalade
Pesce spada | SoCal swordfish, roasted fennel, olive, grapefruit, Roman artichoke GF
Costolette | 1/2 rack of smoked & slow roasted pork baby back ribs, giardiniera GF
Spit roasted chicken | harissa, charmoula, olive, almonds, cauliflower GF
Miso honey roasted short ribs | saffron risotto, SB uni butter & kimchi roasted carrot GF
Roasted NY strip steak | roasted mushrooms, umami butter & potato gratin GF - \$10 supplement -
Charcoal lamb chops | brussels, celery root, farro, pinenut salsa rustica - \$10 supplement -

Chef will prepare a vegetarian entrée upon request

DOLCE

(choose one)

- Lemon tart** | meringue & huckleberry
Panna cotta | lemon verbena, persimmon, shortbread crumble
Chocolate caramel bar | salted caramel gelato
Pumpkin tart | cinnamon gelato
Roasted apple, quince & almond crumble | vanilla gelato
Affogato | vanilla gelato with candied hazelnuts & espresso

3 course 75 dollars per person

4 course 90 dollars per person

Our focaccia is available on request