

convivo

thanksgiving feast

ANTIPASTI

(choose one)

- Insalata Mercato** | SB market & Parmigiano salad GF|V
- Zuppa** | puree of winter squash soup with hazelnuts & pomegranates VG|GF|N
- Fuyu Persimmons** | burrata, apple, beets, kabocha squash, fried brussels V|GF
- Charcoal Avocado** | ponzu, strawberry, pomegranate, radicchio GF|VG
- Lamb Meatballs** | chickpea, pomegranate, tapenade
- Beef Carpaccio** | shallot, grated horseradish, fried caper, creamy bagna cauda GF
- Chicken Liver** | crostone, celery, red Fresno, strawberries, hazelnuts
- Octopus** | pork belly, poached egg, radish, frisee GF
- Charcoal Prawns** | winter citrus, fregola, blistered peppers
- Pesce Crudo** | raw ahi tuna, avocado, sesame 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
- Ink Mafaldine** | gulf prawns, broccoli, garlic
- Raviolo** | ricotta & egg yolk filled pasta, sage brown butter - \$10 supplement -
- Braised beef Tortelloni** | winter squash, fried sage, butter, mushrooms - \$10 supplement -

CONVIVO

(choose one)

- Roasted Turkey** | potato puree, cavolo nero & brussels, Manchego biscuit, sage giblet gravy, kumquat & pomegranate marmalade
- SoCal Swordfish** | tapenade, fennel, dino kale 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, shallots, umami butter & potato gratin GF
- 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, strawberry, 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

In order to conserve our natural resources, water will be served and refilled upon request

Please inform your server of any food allergies
Consuming raw or undercooked egg, meat or seafood may increase your risk of food borne illness