

# THE DEN

— at —

## LAZY BEAR

### LAZY BEAR RESERVE CAVIAR

By Tsar Nicolouai, 1.5oz local white sturgeon caviar, green garlic custard, warm butter-toasted brioche **75**

### PICKLES, FERMENTS, AND PRESERVES

**PICKLES & OLIVES**, pickled peppers, fermented garlic-dill pickles, mushroom conserva, sour cherries preserved in rye, and oil-cured olives from Rosa at DeSantis Farm **7**

**PICKLED SARDINES**, from San Francisco Bay, cleaned, cured, and pickled in house **11**

### CANAPÉS

**BAY-CURED BACON**, wild nasturtium leaves, California bay vinaigrette **5 ea**

**WAGYU BEEF & BLACK TRUFFLE**, Miyazaki ribeye, puffed tendon, Périgord truffle **17**

### CHEESE

**CHEESE BOARD & PRESERVES**, three cheeses, olive oil crackers, house condiments **17**

**WAGYU BEEF FAT GOUGÈRES**, warm mousse of aged Comté, cheddar, sunchoke **11**

**PIMENTO CHEESE DIP**, aged cheddar and fermented chiles, bacon marmalade, olive oil crackers **15**

### SANDWICH-ISH

**BUTTERMILK BISCUITS & COUNTRY HAM**, baked to order,

with persimmon miso-honey butter and house smoked ham **15**

**BLACK TRUFFLE GRILLED CHEESE**, grated Périgord, house truffle butter, truffle honey, house-processed Comté and Fiscalini cheese, on little pieces of griddled sourdough bread **18**

### GRILLED SKEWERS

**DRY-AGED SONOMA DUCK**, crispy-skinned breast glazed with saba **11**

### SPICY XO RICE

Sizzled in a clay pot, with sauce of caramelized allium, fermented chile, country ham, and preserved shellfish, puffed brown rice **13**

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### OATMEAL MILK CHOCOLATE COOKIES

Served with warm banana caramel and milk **7**

### THAI TEA ICE CREAM

Thai tea ice cream, on a stick, dipped in dark chocolate **5**

