# EVENING

**Oysters on the Half Shell** *Fermented Kumquat, HomeFarm Olio Nuovo* 3 ea.

**Charcuterie** *A Selection of Salumi, Terrines, Pâtés, Cheese, Rillettes* 25/35

**Potato and Leek Soup** *Fennel Pollen Cream, Crispy Shallots, Olive Oil* 10

**SHED Salad** *Shaved Vegetables, Red Wine Vinaigrette, Millet, Herbs* 12

**Roasted Little Farms Potatoes** *Green Garlic, Chicharrones, Fennel, Criola Pepper Powder* 12

**Chicken Liver Pâté on Toast** *Black Trumpet Mushrooms, Roasted Onions, Mustard Seed, Herbs* 15

**Spanish White Anchovies on Toast** *Meyer Lemon Aioli, Radish, Pickled Onion, Celery* 15

**Charred Cauliflower and Sprouting Broccoli** *Vadouvan, Dates, Wild Georgian Pecans* 15

**Baby Leeks and Pickled Hedgehog Mushrooms** *Sauce Gribiche, Garlic Bread, Chickweed* 15

**Winter Citrus Salad** *Avacado, Miners Lettuce, Sea Buckthorn, HomeFarm Olio Nuovo* 16

**Salt Cod Brandade** *Potato Chips, Ravigote, Garlic Scapes, Fava Leaves, Caper Tarragon Powder* 16

**Shiitake Mushrooms and Creamy Tofu** *Seaweed, Dried Mussels, Black Radish* 16

**Farro Verde and Sprouting Lentils** *Yogurt, Bee Pollen, Eucalyptus Honey, Sunflower Sprouts,* 17

**McFarland Springs Trout Tartare** *Beets, Kumquats, Beet Aguachile, Crispy Quinoa, Wild Radish 17*

**Monterey Squid Salad** *Escabeche, Shaved Root Vegetables, Calabrian Chile Aioli 17*

**Stinging Nettle Pizza** *Red Onion, Manchego, Pine Nuts, Golden Raisins, Picholine Olives* 18

**Braised Pork Cheeks** *Thyme Spätzle, Mustard-Caper Cream, Brussel Sprouts, Calçot Onions* 26

**Liberty Farms Duck Cassoulet** *Porchetta, Heirloom Beans, Green Garlic, Bread Crumbs* 26

**Parade Farms Heritage Chicken** *Sunchokes, Brassica, Brown Butter, Lemon Salt* 26

**Wild Spotted Bass** *Harissa Broth, Bloomsdale Spinach, Roasted Carrots, Citrus Leaf Oil* 28

**Let Us Cook!**

*Four Courses 58 Beverage Pairings 25*

02 2017

SHED