



OAKLAND RESTAURANT WEEK 2019
BRUNCH TASTING MENU

THREE COURSES-\$30
WINE PAIRING-\$12

JANUARY 11-20, 2019

PRIMI

SWISS CHARD & RICOTTA SFORMATO
ARTICHOKE PUREE, FRISEE, OLIVE-FENNEL VINAIGRETTE, HAZELNUTS
2017 PETITE ARVINE, CAVE DES ONZE COMMUNES, VALLE D'AOSTE

OR

TOMBO TUNA CRUDO
BLOOD ORANGE, PICKLED GOLDEN BEETS, BASIL OIL. MICRO ARUGULA
2016 VALTELLINA BIANCO, LA CONTEA, CASA VINICOLA TRIACCA, LOMBARDIA

SECONDI

SWEET POTATO GNOCCHI
GORGONZOLA CREMA, FRILLY RED MUSTARD, KUMQUATS, PINE NUTS
2016 KERNER, ABBAZIA DI NOVACELLA, ALTO ADIGE

OR

ITALIAN EGGS BENEDICT
POACHED EGGS, PROSCIUTTO, GRILLED BREAD,
HOLLANDAISE, MARBLE POTATOES
2016 PRAJA MONICA, CARDEDU, SARDEGNA

DOLCINI

ROBIOLA DI CAPRA CROSTA FIORITA
LOMBARDIA, GOAT'S MILK, BLACK MISSION FIG JAM

OR

BOMBOLONI, FLORENTINE DOUGHNUTS
SAGE CUSTARD AND BITTERSWEET CHOCOLATE SAUCES