



OAKLAND RESTAURANT WEEK
LUNCH 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

DUCK LEG CONFIT
CHICORIES, POMEGRANATE, GARLIC, BLACK RICE, DUCK SAUCE
2015 PITRA ROSSO (MONTEPULCIANO, OLIVELLA, AGLIANICO) ANTICA MASSERIA VENDITTI, CAMPANIA

DOLCINI

BOMBOLONI, FLORENTINE DOUGHNUTS
SAGE CUSTARD AND BITTERSWEET CHOCOLATE SAUCES

OR

GOAT CHEESE CHEESECAKE
PISTACHIO BRITTLE, HUCKLEBERRIES, SABA