

SUSINA

EUROPEAN AMERICAN
COMFORT KITCHEN

Four Courses, \$85 pp



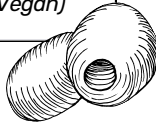
TO START

Warm Rolls + Butter \$8

Four Housemade Rolls and Seasonal Butter + Maldon Salt

Olives + Almonds \$6

Marinated Castelvetrano Olives and Roasted Spiced Almonds (GF, Vegan)



FIRST COURSE

Roasted Beets + Ricotta

House Ricotta, Fresh Citrus, Hazelnuts, Mint (GF, Vegan Option)

Beef Carpaccio

Malheur Meats Grass-Fed Beef, Lemon Aioli, Local Herb + Flower Salad and Pickled Shallots (GF)

Wedge Salad

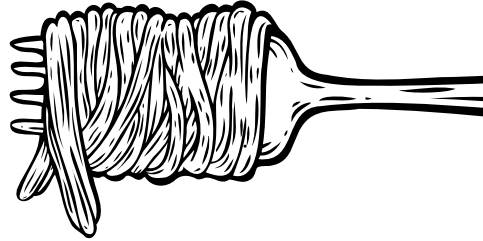
Housemade Bacon, Cherry Tomatoes, Green Goddess Ranch, Everything Seasoning (GF)

Mediterranean Summer Salad

Rice Farms Sweet Peppers, Cucumbers, Tomatoes, Parsley, Pickled Red Onions, Feta and Sherry Vin (GF, Vegan Avail.)

Peach + Burrata Salad

With Prosciutto, Spicy Honey, Olive Oil and Local Herbs + Flowers (GF)



SECOND COURSE

Fettuccine Bolognese

Housemade Fettuccine with Local Pork and Beef in Tomato Sauce (GF Option)

Pasta Puttanesca

Housemade Spaghetti ala Chitarra, Local Tomato, Garlic, Anchovy, Kalamata Olives, Capers and Chilli (GF Option)

Ricotta Ravioli

Housemade Ricotta Ravioli, Housemade Pancetta, Local Sweet Corn, Heirloom Tomatoes

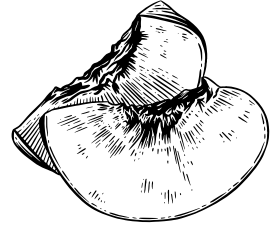
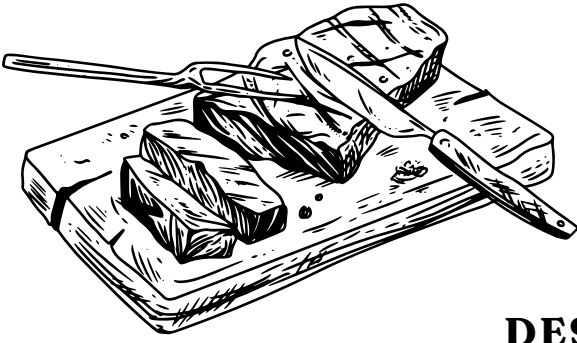
Potato Gnocchi

With Mushrooms, Truffle Oil, Fresh Herbs. (Vegan Option)

Gambas al Ajillo

Head-on Prawns, Garlic, Chili, Olive Oil and Parsely. Served with Local Baguette.





MAIN COURSE

Boudin Blanc

Housemade Malheur Meats Pork and Chicken Boudin Blanc Sausage with Heirloom Tomato Beurre Blanc, Sour Cream Mashed Yukons and Farm Veggies

Baked Steelhead

With Buttered Local Corn, Farm Veggies and Hollandaise (GF)

Eggplant Parmesan

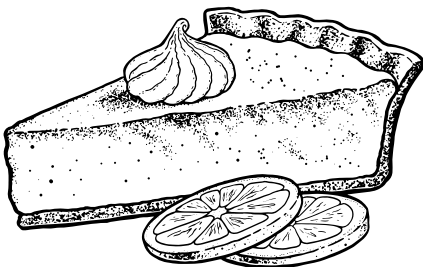
With Housemade Ricotta, Fontina, Mozzarella, Tomato Sauce, Parmesan (GF)

Hangar Steak

Olive Oil Confit Potatoes, Rice Farms Sweet Peppers and Onions, Salsa Verde (GF)

Chicken Fried Cauliflower

With Spiced Chickpeas, Salmorejo Spicy Honey + Fresh Herb Salad (Vegan, Agave Avail. for Honey)



DESSERT

NY-Style Cheesecake

With Blackberry Sauce

Lemon Tart

With Creme Fraîche

Wild Plum Panna Cotta

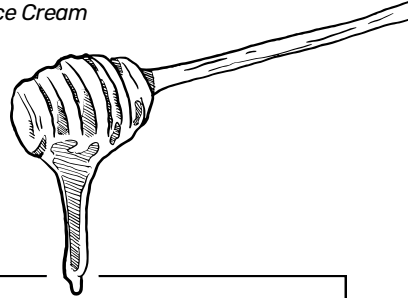
Buttermilk Panna Cotta with Wild Plum Jelly and Pistachio Brittle (GF)

Chocolate Coconut Tart

With Hazelnut Oat Crust (GF, Vegan)

Local Peach Cobbler

House-Grown Peaches and Rhubarb with Vanilla Ice Cream



AFTER DINNER

Warre's Otima Tawny Port	\$11
Rio Viejo Oloroso Sherry	\$8
Chateau Beaulon Pineau	\$11
Form + Function French Press (Decaf or Regular)	\$6