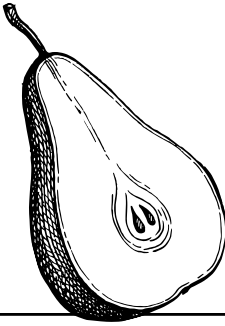


SUSINA

EUROPEAN AMERICAN
COMFORT KITCHEN

Four Courses, \$85 pp



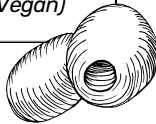
TO START

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

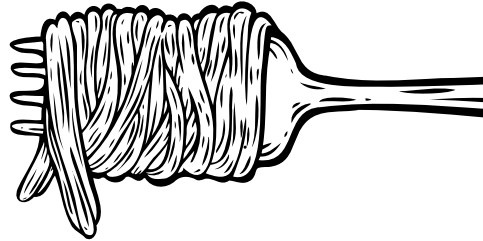
Housemade Bacon, Cherry Tomatoes, Green Goddess Ranch, Everything Seasoning (GF)

Fried Green Tomato

End of Season Local Green Tomatoes, Preserved Lemon Remoulade, Fresh Herb Salad

Pear + 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 a la Norma

Spaghetti, Local Tomatoes, Smoky Eggplant, Toasted Garlic, Basil, Parmesan (Vegan Option)

Ricotta Ravioli

Housemade Ricotta Ravioli, Housemade Pancetta, Roasted Butternut and Sage Butter

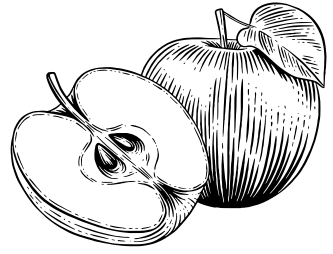
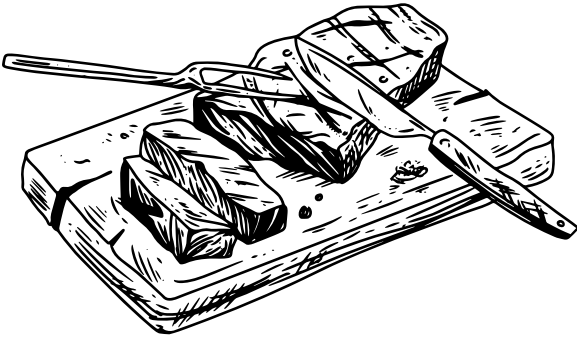
Potato Gnocchi

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

Gambas al Ajillo

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





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

Fried Rockfish

Buttermilk Spätzle, Remoulade, Herb Salad

Pork Ribs BBQ Plate

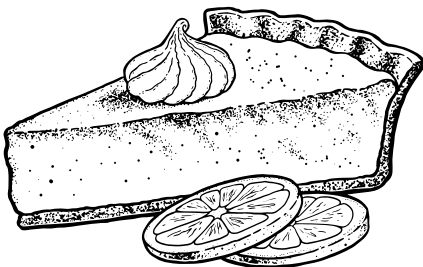
Smoked Pork Ribs, Housemade Beef Sausage, Peach BBQ Sauce, Buttered Yams, Cornbread, Seasonal Veggies (GF Option)

Beef Tenderloin (Add \$5)

Beef Tenderloin (Medium-Rare), Sour Cream Mashed Yukons, Veggies, Au Poivre Sauce (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

Pumpkin Fritters

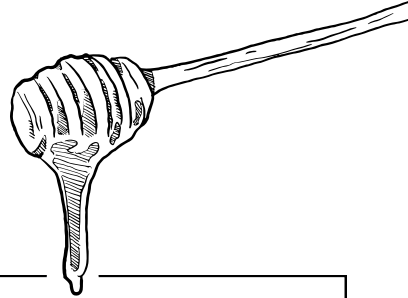
With Whiskey Caramel Sauce

Chocolate Coconut Tart

With Hazelnut Oat Crust (GF, Vegan)

Dark Chocolate Mousse

With Whipped Cream (GF)



AFTER DINNER

Warre's Otima Tawny Port	\$11
Lustau Amontillado Sherry	\$9
Chateau Beaulon Pineau	\$11
Form + Function French Press (Decaf or Regular)	\$6