

est. 2014

# PORCHETTA TOSCANA

## Californian Menu

### Salads

- Seasonal Market Salad (change with the season)
- Dungeness Crab or Shrimp Louis: egg, avocado, cucumber, Thousand island dressing
  - Butter lettuce, goat cheese, toasted spicy almond, chives and shallots vinaigrette
- Wedge salad: Devils gulch bacon, pt Reyes blue cheese, scallions, cherry tomatoes, blue cheese dressing
  - Asian pears, burrata, micro greens, California olive oil and sea salt
- Watercress, shaved zucchini, Gouda cheese, sautéed Shiitake mushrooms, chili oil

### Soups

- Porcini Mushroom Soup with crème fraiche, parsley oil
- Butternut Squash Vellutata, micro greens, lemon creme fraiche
  - White Beans and kale soup, focaccia breadcrumbs
  - Barley and seasonal vegetables, gremolata, parsley oil

### Appetizers

- Oysters with champagne and Thai chili mignonette (upon availability)
  - Eggplant, tomatoes, oregano and goat cheese crostini
    - Octopus and potatoes salad
  - Asparagus, zucchini and caprino cheese tartlets
  - Crab cakes with habanero aioli
- Heirloom tomato, bufala mozzarella, balsamic and fig reduction, micro basil
  - Gulf of Mexico shrimp cocktail with tartare sauce
  - Chicken liver crostini, fried sage, caper-berries
  - Polenta crostini with eggplant and olives tapenade

est. 2014

# PORCHIETTA TOSCANA

## Californian Menu

### Entrees

- Rack of lamb with port reduction, mashed potatoes, chard
- Bone in pork chop, mushroom, Demi glacé, baby potatoes
  - California King Salmon, Meyers lemons and dill butter
  - Filet mignon, Cabernet reduction, broccolini
- Soy and ginger Liberty Duck breast with Yukon gold potatoes
  - Bone-in Pork Chop with braised fennel and sweet potatoes
- Cioppino with mussels, clams, calamari, shrimp, crab, fish fumet, tomato sauce
  - Braised beef short-ribs with polenta

boutique catering  
organic and local