

chef's menu

- first course -

WARM PRETZELS

stadium mustard/cheddar cheese sauce

PORK BELLY BISCUITS

maple glaze/pickled onion/chipotle mayo

- second course -

RUSSIAN RIVER FARMS MIXED GREENS SALAD

grilled peaches/strawberries/almonds/ricotta salata/
poppy seed dressing

GRILLED ZUCCHINI

red pepper jam/mixed herbs/pine nuts/lime

GRILLED BRENTWOOD CORN

chipotle crema/cilantro/lime/queso fresco

- third course -

ROASTED CAULIFLOWER

calabrian chili butter/pickled fennel/purslane

LINGUINE

tomatoes/basil/chile flake/garlic/herbed breadcrumbs/pecorino

BUTTERMILK FRIED CHICKEN THIGH

vinegar hot sauce/caraway yogurt/basil

- fourth course -

DESSERT SAMPLER

“the candy bar”/strawberry margarita donut/
seasonal sorbet