

de la tierra

SALADS

MARKET SALAD OF THE DAY...10

please ask your server for today's fresh selection

PEAR PECAN SALAD...12

blue cheese, endive, dried cranberries, white balsamic vinaigrette

BEET TARTARE...15

crème fraîche, avocado, pepitas, passion fruit vinaigrette, beet chips

CAESAR SALAD... 11

chopped romaine, parmigiano-reggiano, sourdough croutons, spanish anchovies

STEAKHOUSE WEDGE...12

crispy iceberg, applewood smoked bacon, blue cheese crumbles, tomato, creamy herb dressing

add to salad chicken \$7 or salmon \$12

SMALL PLATES

WATERCRESS DUMPLINGS...14

housemade kimchi, pine nuts, carrots, house dipping sauce

WHISKEY BEET CURED SALMON...16

juniper berry horseradish cream, pickled garden vegetables, fresh cucumbers, dill, crostini

CARROT "RILLETTES"...14

smoked carrot mousse, tarragon carrot slaw

ROASTED MEDITERRANEAN OLIVES...12

local goat cheese, pita bread, roasted garlic

FRESH RICOTTA...15

house made ricotta, local honey, sea salt, cracked pepper, evoo, fresh baguette

ENTRÉES

SMOKED 12oz BERKSHIRE PORK CHOP...30

mascarpone polenta, marsala-mustard beurre blanc, collard greens

SOUS-VIDE LOCAL BISON NY...51

cacio e pepe crispy potatoes, broccolini, humboldt fog, sunny side up farm egg

BANGKOK COCONUT NOODLES WITH EGGPLANT...23

rice noodles stir fried with veggies, tofu, sweet-spicy aromatic sauce

VEAL SCALLOPINI...32

toasted orecchietti pasta, sautéed mushrooms, italian sausage, carrot top pesto-white wine pan sauce, piñon, bread crumbs, parmesan

SAKE MARINATED SALMON...32

jasmine-rice cake, pineapple-mango slaw, poppy seed dressing, purple curry sauce, cashews

STEAK FRITES...34

grilled flat iron, demi glace, wilted greens, french fries, gremolata

PAN SEARED DUCK BREAST...29

brown rice-quinoa pilaf, edamame, orange-sambal vinaigrette, baby bok choy

20% Service Charge will be added to parties of 6 or more.

Executive Chef Cristina Martinez