

# STATE BIRD PROVISIONS

## S N A C K S

hog island sweetwater oysters, kohlrabi kraut & sesame

duck liver mousse & almond financiers

fuyu persimmons, kinako & black sesame

steamed egg tofu, pickled honshimeji & garlic-chile oil

avocado-whipped ricotta toast w/ garum salt

sourdough-sauerkraut pecorino & ricotta pancakes

## P R O V I S I O N S

salted cucumbers, lemon tahini, sumac & feta

garlic bread, burrata & 7 pepper spice

cauliflower, sprouted lentils, tamarind & coconut-pepita crema

pork belly 'salad', pluots & fish sauce vinaigrette

## C O M M A N D A B L E S

parsnip mochi, mole blanco, almond & pomegranate

red trout, toasted hazelnut & mandarin-garum vinaigrette

british baldies 'butcher's steak', charred eggplant, urfa chile & broccoli

## D E S S E R T

sour cream buckwheat cake, poached quince, candied pepitas & cocoa nib cream

pumpkin 'ice cream sandwich', cocoa macaron, toasted pecans & chicory ganache