

# mesa verde

## *Appetizers*

Lacinato Kale Salad - Roasted Fuyu Persimmon, Fourme d'Ambert, Toasted Almond	12
Creamy Celery & Fennel Soup - Celeriac Slaw, Pistachio Dukkah, Crème Fraîche	10
Forono Beets - Pomegranate, Wild Arugula, Pickled Ramp Vinaigrette	13
Mixed Chicory Salad - Pink Lady Apple, Pickled Currant, Grain Mustard Vinaigrette	11
'Linguine à la Marinière' - Smoked Mussels, Roasted Fennel, Meyer Lemon Confit	15

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## *Entrees*

Mt. Lassen Red Trout - Spiced Cauliflower, Roasted Sunchoke and Fregola Sarda	29
Five-Dot Ranch Bavette Steak - Green Farro, Creamed Spinach and Kale, Crisp Shallots	29
Sonoma Duck Breast - Caramelized Baby Turnip, Wilted Escarole, Grape Mostarda	30
Winter Squash - Smoked King Trumpet Mushrooms, Braised Lamb's Quarters	22

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## *Sides*

Melted Leek and White Cornmeal Spoonbread, Pink Lady Apple Butter, Parmesan	9
Roasted Fingerling Potatoes & Baby Eggplant, Green Harissa, Crème Fraîche	9
Charred Gem Hearts, Winter Citrus, Creamy Feta, Toasted Hazelnuts and Pepitas	9

ALL OF OUR INGREDIENTS ARE SOURCED FROM THE BEST PLACES POSSIBLE,  
IF YOU'D LIKE TO KNOW MORE, JUST ASK