



ANAVIV'S TABLE

*Dinner Menu* |

*Delicious Bite*

*Oysters on the Half Shell*

*Tarte Soleil, Leek Jam Mt. Tam Cheese*

*Duck Rillettes*

*Congirl Creamery Cheese Board*

STEORRA SPARKLING WINE

*French 75*

*On the Table*

*House Marinated Olives*

*First Course*

*Roasted Fennel Potato Soup Hazelnut Garlic Crouton*

NAVARRO EDELZWICKER ANDERSON VALLEY

*Second Course*

*Marin Roots Farm Spicy Greens, Goat Cheese, Salt Roasted Baby Beets,*

HANZELL SEBELLA CHARDONNAY 2016

*Third Course*

*Braised Clams Mussels, Fresh Parsnip, Tomato Confit*

BOUCHAINE PINOT NOIR, CARNEROS NAPA 2014

*Fourth Course*

*Lamb Chops, Dry Farmed Potatoes, Sauce Au Poivre, Fire*

*Roasted Romanesco*

KATHERINE GOLDSCHMIDT CABERNET SAUVIGNON,

ALEXANDER VALLEY 2016

*Final Course*

*Chocolate Decadence*