



ANAVIV'S TABLE

*Dinner Menu* |

*Delicious Bite*

*House Pickled Vegetables*

*Cowgirl Creamery Cheese*

*Duck Rillettes, Brickmaiden Toast Points*

*Arancini, Burnt Myer Lemon Aioli*

STEORRA SPARKLING WINE

CAMPARI BOMBAY SPLASH

*On the Table*

*House Marinated Olives*

*First Course*

*Fire Roasted Cauliflower Soup, Fava Green Pesto*

HUSCH SAUVIGNON BLANC, MENDICINO 2017

*Second Course*

*Seared Tuna, Cal Meadow Grass, Cara Cara Orange, Sunbokes*

FORLORN HOPE, QUEEN OF THE SIERRA BLEND 2015

*Third Course*

*House Made Spaghetti in Brodo, Farmers Market Egg Yolk, Thyme,*

BOUCHAINE PINOT NOIR, CARNEROS 2015

*Fourth Course*

*Stemple Creek Top Sirlon, Triple T Farms Collard Greens, Green Garlic*

*Compound Butter*

THE HERMIT, PAX SYRAH, 2016

*Final Course*

*Honey Panna Cotta, Cardamon Pear, Ginger Sable Cookie*