



ANAVIV'S TABLE

Dinner Menu |

Delicious Bites

Assorted Cowgirl Creamery Cheese, House pickles
Muscovy Duck Rillettes, Portside Bakery toast points
English Pea Fritters, Chive aioli
SPARKLING WINE

On the Table

House Marinated Olives

First Course

Iacopi Farms English Pea Soup, Ginger, Wild Mushrooms, Spring Herbs
2015 CHARDONNAY, CARPE DIEM

Second Course

Sunflower & White Sesame Crusted Rock Cod, Saffron Velouté
2017 MARSANNE, QUPE

Third Course

Plant to Plate Rainbow Swiss Chard & Leek Cake, Gruyere, Smoked Chard Jam
2014 SYRAH, ZACA MESA

Fourth Course

Slow Cooked Devil's Gulch Ranch Rabbit, Market Cherries, Fresh Pappardelle
2014 SYRAH, ZACA MESA

Final Course

Almond Genoise, Coconut Milk Ice Cream, Blueberry Compote