



ANAVIV'S TABLE

Dinner Menu |

Delicious Bites

House Fermented Pickles
Tomatero Farm Leek “Galette”
Crispy Fresh Monterey Sardines, Charred Citrus Aioli

On the Table

House Marinated Olives

First Course

Marin Roots Farm Spring Salad Mix, Edible Flower Vinaigrette, Flower Confetti
2018, Rosé, Navarro

Second Course

Wood Fired Balakian Farm Heirloom Baby Squash, Salsa Verde, Spring Herbs
2018, Rosé, Navarro

Third Course

Wild California King Salmon, Crispy Potatoes, Front Porch Farm Purple Snap
Peas, Sonoma County Garlic Honey
2016, Viognier, Zaca Mesa

Fourth Course

Muscovy Duck Confit Agnolotti, Pioppini Mushrooms, Brown Butter
2014, Cuvée Alis, Amapola Creek

Dessert

Grilled Peach Farm Garnet Cherry Shortcake, Fennel Ice Cream