



ANAVIV'S TABLE

Dinner |

delicious bites:

House made fermented and quick pickles
Coconut & fresh turmeric arancini, ginger cilantro aioli
Seasonal fruit, sourdough crackers, muhammara, zhoug

first course:

Triple T Farm fire roasted eggplant, caraway focaccia toast,
garlic crème fraîche, pea shoots

second course:

Opah crudo, tarragon & chive oil, micro radish, wild trout roe

third course:

Buttered leeks, toasted almonds, salt cured tombo tuna,
mustard beurre blanc

fourth course:

Braised duck leg, fresh pappardelle, Tomatero Farm heirloom tomatoes,
oregano

fifth course:

The Peach Farm fig galette, Cowgirl Creamery Mt. Tam, Sonoma Co. honey