



ANAVIV'S TABLE

Dinner |

*delicious bites:*

Winter squash galette, whipped feta, fried sage

Crispy potato chips, house cured Mt. Lassen gravlax, creme fraiche

Muscovy duck rilette, toast points

Seasonal crudites

*first course:*

County Line chicories, shaved daikon radish, carrot ginger dressing

*second course:*

Charred scallion miso soup, smoke tofu, mung bean sprouts, fresh herbs

*third course:*

Hamachi crudo, negi onion, pomelo supremes, chili oil

*fourth course:*

Gochujang braised Marin Sun Farms short ribs, sticky rice, house fermented kimchi

*final course:*

Basque style cheesecake, navel orange marmalade, kaffir lime, ginger