

**s i l i c o n   v a l l e y   r e s t a u r a n t   w e e k**

**O c t o b e r 1 5 <sup>t h</sup> t h r o u g h   O c t o b e r 2 2 <sup>n d</sup>**



**a p p e t i z e r**

**heirloom melons** jersey cow ricotta, pistachio oil  
**tanimura farms sweet gems** buttermilk-fig dressing, pt reyes  
blue cheese  
**crispy chickpea fritters** avocado mousse, jalapeño

**e n t r e e**

**brentwood corn alfredo** rustichella d'abruzzo pappardelle,  
maitake mushrooms  
**roasted pork belly** shelling bean cassoulet, Sonoma brinery  
sauerkraut  
**braised beef cheeks** pickled beets, buttermilk horseradish

**s w e e t**

**valrhona chocolate pot du crème** sea salt  
**goat cheesecake** pistachio crumble, local honey

*35 per person*

*menu subject to the whims of the chef and season*