



# Dinner Menu

## Small Plates

to Be Enjoyed Family Style

### Cold

Bruschetta with Bernard ranch avocados	marinated Mediterranean mussels
Roman style artichokes	aged Manchego with Medjool dates
Fava beans & pecorino	pork Rilette with mustard fruits
House marinated olives	Tuscan Farro Salad
Pacific coast Oysters (fried or chilled)	

### Hot

Crispy zucchini chips	Grilled Bacon Wrapped Medjool Dates
Roasted beets, escarole & truffle oil	roasted Lamb Spare ribs in lemon jus
Sardines alla Plancha with salsa verde	Grilled artichokes, lemon & Äioli
'FARINATA' CHICKPEA pancake	Charred squid, paprika & rosemary

**\$5-each**

## Salads & appetizers

Vince's Blood oranges & oro Blanco grapefruits with Greek feta, honey & mint	9-
Mixed baby lettuces with shaved red onion, dill & blue cheese vinaigrette	8-
Blossoms bluff orchards peaches with Greek feta, friseÉ, pistachios & honey	10-
House Smoked trout with roasted beets, pickled onions, crème fraîche & arugula	10-
Grilled Octopus with new potatoes, fennel, Kalamata olives, Lovage & lemon	12-
Carpaccio of Five dot ranch Beef with fried spring onions, arugula & aioli	12-
San Daniel prosciutto with apricots, nectarines, peaches, cherries & mint	13-

## Soup & Pasta

Soup of the day	7-
Handkerchiefs with a Rabbit Ragù, White Truffle oil & Parmesan	18-
Trenne with Traditional beef Ragù 'Bolognese' & Parmesan	19-
Ravioli of artichokes with Kalamata olives, tomato, spring onion & Greek Feta	19-
House Made Potato Gnocchi with morel mushrooms, English peas & Nepitella	19-
Risotto of Kahoo Farms rice, asparagus, Oregon ramps, Meyers lemon zest & teleme	19-

## Fish

Steamed Penn cove mussels with Vidalia onions, peppers, andouille & grilled bread	20-
Roasted steelhead salmon Fillet with Artichokes, potatoes, spring herbs & tapenade	22-
Seared Alaskan halibut fillet with spring onions, baby carrots & English peas	24-
Grilled Whole Mediterranean sea bass 'Branzino' with wilted tender greens & lemon	32-

Nearly all of our produce, meat and fish we serve at Lavanda is farmed or harvested in a sustainable manner.

18% Gratuity will be added for Parties of Five or more. Not responsible for lost or stolen items.

**Executive chef: Armando Maes**

## **Meat**

- Roasted Fulton Valley Half Chicken 'al Mattone' with Salinas asparagus & lemon 21-  
Braised Nicasio rabbit with baby carrots, new potatoes & morel mushrooms 22-  
Grilled Marin sun farms Pork Chop with squash, Vidalia onions & yellow corn 24-  
Grilled Creekstone strip Steak with an Artichoke, spring onion & gruyere panade 27-

## **Vegetables**

**\$5-each**

- Wilted tender greens & lemon Panade of artichokes, onions & Gruyere  
Grilled Salinas asparagus, dill & parmesan Braised spring peas with mint  
Sautéed heirloom squash with basil

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