

One World Dining Room

Spring - Rebirth

April 19-22

Appetizer

Dungeness Crab Cake, Crab Fennel Slaw, Crab Butter, Cornet & Caviar \$12.95

Soup & Salad

Choice of soup or salad included with entrée, ala carte pricing available.

Crudités in Bagna Cauda, Gremolata (DF)

Nettle Soup, Wood Sorrel Radish Salad, Fromage Blanc (GF)

Entrees

Includes soup or salad

Potato Crusted Salmon, Oyster Mushrooms, Ramps, Asparagus (GF) \$17.95

Pepper Crusted Pork Belly, Crispy Potato Nest, Favas, Fontina Fondue, Poivre
Reduction (GF) \$16.95

Painted Hills Beef Tenderloin, Carrot-Fennel Puree, Radish Puree, Baby Fennel
& Artichokes (GF) \$17.95

Caramelized Celeriac, Kidney Bean, Sunchoke Sauce, Ramp Leaf Picada**,
Sunflower Seed Praline (Veg, GF) \$15.95

Artichoke- Nettle-Farm Egg Yolk Raviolo, Soubise, Leeks, Tarragon Oil \$16.95

Eating raw or undercooked foods may increase your risk of food borne illness. ** Tree Nut
Please inform your server of any food allergies or dietary restrictions, adaptations are available. Vegan selection
available upon request.

GF= Gluten Free; DF= Dairy Free; Veg= Vegan