



ANAVIV'S TABLE

Dinner Menu

Delicious Bites

Grilled Octopus, Tapenade, Romesco
Crispy Arancini, Fresh Mozzarella, Edible Flower Aioli
Escabeche, Mussels, Octopus, Olives, Peppers
SCHFFENBERGER BRUT 2016

On the Table

House Marinated Olives

First Course

Lyonnaise Salad, Fiddler's Green Chicories, Poached Egg, Quince, Persimmon,
Apples, Roasted Shallot Vinaigrette
ROCHIOLI SAUVIGNON BLANC 2017

Second Course

Tomales Bay Mussels, Sorrel, Saffron
MALENE ROSE, SONOMA 2016

Third Course

Petite Panzarotti, Wild Mushrooms, Feather Ranch Farms Lunga di Napoli,
Crème Fraiche, Fennel Soubise
CARPE DIEM CHARDONNAY, ANDERSON VALLEY 2015

Fourth Course

Devils Gulch Poussin, Red Wine Poached Little Farms Potatoes,
Star Route Farms Nettles, Quince Gastrique
MARTINELLI "BELLA VIGNA" PINOT NOIR, SONOMA COAST 2016

Final Course

Chocolate Crème Brulee, Roasted Chestnuts