



ANAVIV'S TABLE

*Dinner Menu* |

*Delicious Bite*

Charcuterie

Vegetable Tempura

Focaccia Thyme, Sage, Mushroom Conserva

*STEORRA SPARKLING WINE*

*ANCHO BOMBAY MARTINI*

*On the Table*

House Marinated Olives

*First Course*

Beet Carpaccio, Ricotta Salata, Orange, Dill, Farmers Market Greens

*NAVARRO GEWURTZTRAMINER, ANDERSON VALLEY 2017*

*Second Course*

Allium Custard, Confit of Garlic, Shallots, Chives, Radishes

*CARPE DIEM CHARDONNAY, ANDERSON VALLEY 2015*

*Third Course*

Gnocchi, Duck Breast, Wild Mushroom, Carrot Consomme

*AMAPOLA CREEK, CUVÉE ALIS 2013*

*Fourth Course*

Rainbow Trout, Swiss Chard, Green Farro, Yogurt

*NAVARRO PINOT NOIR, ANDERSON VALLEY*

*Final Course*

Dark Chocolate Semifreddo, Crumbled Hazelnut Biscotti