

Marché aux Fleurs

Early Winter Menu

Bouches:

- Small plate of castelvetrano, oil-cured and taggiasca olives 4
Marcona almonds, lavender sea salt 5
Medjool dates wrapped in house-smoked bacon and stuffed with pecorino romano cheese 7
Olive oil poached tuna, white beans, focaccia crostini, pickled red onions 9
Boquerones, grilled bread, Tuscan olive oil 6

Artisan cheeseboard: Valsetz (goat), quince membrillo; Ombra (sheep), pistachio honey;
Bohemian (cow), apricot preserve; Parmigiano Organico (cow), Sonomic vinegar 6 ea /20 all 4

First Courses:

- French onion soup, gruyere crouton 9
Tomatero Farms kabocha squash soup 8
Salade de chevre chaud: butter lettuce, warm goat cheese, house-smoked bacon, hazelnut dressing 11
Little gem lettuces, local dungeness crab, pomelo, green goddess dressing 13.5
Roasted red, chioggia and gold beet salad, navel orange, fennel, pistachios, curly cress 11.5
Full Belly mixed lettuces, shaved carrot, watermelon radish, croutons, sherry vinaigrette 10

Housemade Pasta:

- Gnocchi*, hedgehog mushrooms, stinging nettles, chestnuts, white truffle essence 13/18
Tagliatelle, County Line puntarella, house-smoked bacon, marble potatoes, farm egg 14/19
Orriechiette, pork and fennel sausage, red chile, broccoli rabe, pecorino, bread crumbs 14/19

Main Courses:

- Pepper-crust yellowfin tuna, creamed chard, hedgehog mushrooms, matchstick potatoes 26
Southern California halibut, spinach, cauliflower, meyer lemon, currants, almonds, parsley 26
Pan-roasted Mary's chicken breast, winter vegetable *ragoût*, Yukon potato puree, herb *nage* 21
Red wine-braised shortribs, celery root puree, scarlett turnips, medjool date-pistachio gremolata 26
Cassoulet: crisp Sonoma duck confit, pork belly, garlic sausage, Rancho Gordo cannellini beans
herbed bread crumbs, kale 24
Mushroom pot pie: black trumpet mushrooms, lentils, kale, mushroom stock, puff pastry 19

Sides:

- Yukon gold potato purée 5 Winter vegetable *ragoût* 6

*In a continuing effort to source local ingredients and support sustainability, we support the following family farms, among others:
Fallon Hills, Devil's Gulch, Prather Ranch, Fulton Valley, County Line, Star Route, Iacopi, DeSantis, Marin Roots, Full Belly,
Fiddler's Green Farm, Toscano & Sons, Tomatero, Triple T, McClelland Dairy, and Cowgirl Creamery*

20% gratuity added to parties of 6 or more unless otherwise requested
\$2 charge for split entrée
Corkage Fee: \$18/750ml bottle

Executive Chef: Dan Baker

Ask about Thursday Hamburger Night!