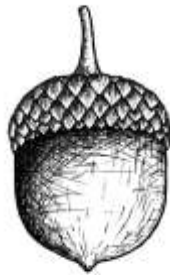


DINNER MENU
 as of 2-8-19



Acorn

ESCARGOT 15

*duck liver toast,
 creamed leeks, mustard*

CRAB "RICE" 16

*Peekytoe crab, boiled peanuts, kale,
 kimchi vin, duck egg*

GNOCCHI 14

*parsnip, squash, kale, mushroom,
 umeboshi brown butter*

SALT COD 15

potato, garlic, chive, olive oil, sourdough toast

SCALLOP 15

*ember clams, gejang, yuzu, lebneh,
 smoke salmon vinaigrette*

BREAD & BUTTER 12

*goat butter, fermented quince, honey,
 grilled sourdough*

BBQ BEETS 14

*smoke, apple butter, sunchoke, kale,
 miso bbq, hazelnut dukka*

CELERIAC TAR TAR 13

bbq celery root, miso, chestnut, chips

CHARRED CAULIFLOWER 14

apricot, walnuts, bagna cauda, lemon, crouton

28 PAPPARDELLE

*meyer lemon, parmesan, toasted pepper,
 chive, perigord truffle*

33 MAHI

*seed & nut, shrimp, chowder velouté,
 yam, celery, roe*

32 PORK LOIN

*aji amarillo, annatto, schmaltz, masa, mole verde,
 cotija cheese*

35 DRY AGED DUCK

*spaetzle, octopus, orange, endive, wakame,
 licorice, pho broth*

30 RAINBOW TROUT

*smoked mackerel, celeriac, tarragon, choucroute,
 mustard seed, cider marine*

35 LAMB STEAK

*yeast steam dumplings, pine nut, carrot, onion,
 pepperoncini, sauce lizano*

58 WHOLE CHICKEN (for two)

*yogurt, mint, shirazi salad, cashew,
 black lentil, pachadi*

74 TENDERLOIN OF BEEF (for two)

braai, coffee, butter beans, yam, corn bread, piri-piri

ACORN CURATED CHARCUTERIE BOARD

Mkt Price

White Wine

Curry

Pepperon

Mulling

El Cumino

Goat Harissa

Smoke Venison

Pate

Pistachio Mortadella

Venison Terrine

Bresaola

Mostarda

Violet Mustard

Marinated Olives

Calabrian Chili

Marcona Almonds