

SEVEN • HILLS

The Little Organic Farm Dinner
Tuesday November 4th 2014

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Sunchoke Cappuccino
White truffle from Alba

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Late Season Cherokee Tomato Salad
End of Rainbow goat's milk ricotta

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Dino Kale Bucatini
Housemade pancetta, broccoli di cicco and Pecorino Sardo

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Split Rail Ranch Beef New York
Carola potato purée, collard greens, crispy Walla Walla onions

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Red Kuri Squash Bread Pudding
Beet crème Anglaise

\$90 per person | call for reservations
Includes a CSA box (\$25 value) from David

Drinks, tax, and gratuity are not included.
A fish option or vegetarian menu is also available.

Executive Chef: Anthony Florian