

the shared table

local food at the inn at the cobbler's walk mendocino

menu*

*items in ALL CAPS are from the glendeven property

thursdays & saturdays

november 16th – november 25th, 2017

fuyu persimmon

baby beet, pistachio, buttermilk, little gem

wine pairing option: toulouse, **riesling**, anderson valley 2016

malted rye gnocchi

endive, maitake mushroom, kefir cheese, caraway

wine pairing option: nelson family vineyards, **pinot grigio** 2015

fort bragg ling cod

chantenay carrot, cauliflower, tangerine, nigella

wine pairing option: harmonique, **pinot noir**, anderson valley 2010

- or -

heritage pork loin

hubbard squash, kohlrabi, brassicas, black garlic

wine pairing option: alder springs, **red cuvee**, laytonville 2011

crème fraiche cremeux

plum, buckwheat, piloncillo

wine pairing option: husch, **late harvest gewurtztraminer** 2014

NOTE: Individual menu items subject to change. Not all ingredients listed so please note any food restrictions when making reservation, however please understand that substitutions for gluten and dairy restrictions cannot be accommodated. Vegetarian options always available by pre-request. Consumption of raw or undercooked proteins may increase your risk of food borne illness

thursdays & saturdays at 6:30 pm sharp

\$65 pp | \$25 wine pairing add-on

reservations required | 707-937-0088 | open to the public

location inn at the cobbler's walk, 8200 n highway one, little river ca

wine pairing option

Complimentary local sparkling wine on arrival

\$25 pp Mendocino county wine pairing by course

Each course wine pour is 3 oz. Added pours for purchase welcomed by request

\$10 corkage for a Wine Bar[n] bottle | \$25 corkage for an offsite bottle

twelve max / night (min 6) at our shared table

If our table has less than six guests for the night, by 10:00 a.m. we will happily move your reservation to an alternate night, or make alternate dining arrangements of your choice on your behalf