

Alchemy San Francisco, California
Onie Burge

FALL 2015

SAMPLE MENU

Vegan:

Farro salad with fresh garden herbs, purple onions, & grilled Frog Hollow peaches

Full Belly Farms Heirloom beans Salad w/ baby carrots and an orange cumin vinaigrette

Country Line Harvest Baby Gem lettuce Salad with French red wine vinaigrette & perfect croutons

Ratatouille: stewed veggies: peppers, onions, garlic, eggplant, squash, tomatoes, fresh herbs

Local green beans (*haricots verts* if available) w/ preserved lemon vinaigrette & toasted hazelnuts

Kale Ceviche: Dino kale, golden raisins, & toasted CA almonds w/ soy lemon vinaigrette

Little Organic Farm roasted fingerling potatoes w/ *Asafoetida* & garlic

Vegetarian:

Traditional Caesar salad with or with out raw egg (may be served on a bowl of ice)

Any Vegan option w/cheese: Feta, Pecorino, Parm, aged Gouda...

Tortilla Espagnola (Like a Frittata full of sliced potatoes) served w/ Meyer lemon aioli

Watermelon, feta, & mint salad

Fresh Ricotta w/ Arbequina extra virgin olive oil & grilled bread

Omnivore:

Chicken thighs braised in orange blossom honey, orange zest, ginger, garlic, & soy sauce; organic, boneless, skinless, free range

Marin Sun Farms pulled pork sliders on Hawaiian sweet bread w/ crunchy slaw

Award winning 8 chili beef Chili, with rice and fixin's

Side of fresh Pacific King Salmon, roasted whole with Christina's special sauce: Strauss butter, parm, lemon zest, smoked black pepper, fresh herbs, sea salt.

Sweets:

Fruit salad w/ citrus zest, vanilla bean, & fresh ginger

Cookies & Brownies

Caramel apple galettes w/ cinnamon ice cream