



## pdr dinner menu | \$55

### **appetizers** {choose three, family style}

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**salad:** baby kale & bitter greens, heirloom carrots, squash, scallion vinaigrette, bleu cheese

**salad:** grilled treviso, bagna cauda, white anchovy, pickled egg, grated parmesan, heirloom tomato

**charcuterie + salumi:** chef's selection, mustard, pickles, bread

**vegetable:** shishito a la plancha, watermelon, anise hyssop, sheep's milk ricotta

**shellfish:** grilled oysters, harissa butter, squash agrodolce

### **entrees** {choose three, individually plated}

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**fish:** market fish, moroccan olive and citrus relish, artichoke, chicory, cauliflower puree

**pan-roasted chicken statler:** local grits, pickled eggplant, caramelized shallot, mustard seed vinaigrette

**grilled coulotte steak:** corn puree, panzanella, shishito jam

**grilled cauliflower:** heirloom tomato, baby bell peppers, castelvatrano olives, white beans, saffron sugo

### **dessert** {choose one}

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vietnamese iced coffee panna cotta w/ whipped cream, coffee crunch

house made sorbet

one perfect cheese



## pdr dinner menu | \$65

### **appetizers** {served family style, choose three}

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**salad:** baby kale & bitter greens, heirloom carrots, squash, scallion vinaigrette, bleu cheese

**salad:** grilled treviso, bagna cauda, white anchovy, pickled egg, grated parmesan, heirloom tomato

**charcuterie + salumi:** chef's selection, mustard, pickles, bread

**vegetable:** shishito a la plancha, watermelon, anise hyssop, sheep's milk ricotta

**shellfish:** grilled oysters, harissa butter, squash agrodolce

### **middle course** {choose one}

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**soup:** local carrot veluttata, vanilla, chili oil, peppergrass

### **seasonal pasta**

### **entrees** {choose two, we will add a vegetarian option}

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**fish:** market fish, moroccan olive and citrus relish, artichoke, chicory, cauliflower puree

**pan-roasted chicken statler:** local grits, pickled eggplant, caramelized shallot, mustard seed vinaigrette

**grilled coulotte steak:** corn puree, panzanella, shishito jam

**grilled cauliflower:** heirloom tomato, baby bell peppers, castelvatrano olives, white beans, saffron sugo

### **dessert** {choose one}

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vietnamese iced coffee panna cotta w/ whipped cream, coffee crunch

house made sorbet

one perfect cheese



pdr hors d'oeuvres menu | \$45  
choose 5 passed appetizer + 1 stationary appetizer

**passed**

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roasted root vegetables: pearl onions, bagna cauda

panelle, tomato jam, grated parmesan, micro arugula

smoked fingerling potato: chicken fat aioli, fried shallot, tuna conserva

tempura fried squash blossom: sheep's milk ricotta, fig vinaigrette, hazelnuts

duck and pork pate, rosemary cracker

lamb spiedino merguez, tomato jam

local smelts, pickled vegetables, seed crème fraiche

beef tongue pastrami, crostini, labneh, tomato

**stationary**

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cheese board

handpicked from Central Bottle Wine + Provisions

salumi boards

charcuterie boards

*Additional passed items are \$5 each*

*Additional stationary items are \$10 each*