


HERB & BITTER

public house



\$50 - THREE COURSES
APRIL 14 THRU APRIL 27

- — WINE AND COCKTAIL PAIRINGS

FIRST

(CHOOSE ONE)

CRISPY TRUFFLE FRIES (DF, NF, VEG "EGG")
truffle salt, garlic aioli

- apertivo flight

BABY BROCCOLI (V, DF, GF, NF)
gochujang pepper sauce, lemon puree, furikake

- highside rosino (apertivo)

FLASH SEARED YELLOWFIN (DF, NF)
blanched pea vine, sesame soy lime juice, fennel pollen

- aveze gentiane liqueur (french apertivo)

SPRING SALAD (VEG, GF)
pickled peach and rhubarb salad. lola rossa, citrus supreme, pickled peaches, wood sorrel, burrata, raspberry rhubarb vinaigrette, fried almonds

- highside distilling (amaro)

SECOND

(CHOOSE ONE)

SPRING RISOTTO (VEG)
basil pesto, charred asparagus, peas, parmesan cheese, fried almonds

- marco's non ya beeswax (cocktail)
- pinot gris, anne amie - two estates (wine)

8OZ FLAT IRON STEAK FRITES (FRITES CONTAIN GLUTEN, NF)
blue cheese garlic butter, cilantro paprika chimichurri, parmesan & black pepper fries

- bad beaches love basil (cocktail)
- chardonnay, domaine victor sornin (wine)

BLACKENED ROCKFISH (GF, NF)
cast iron rockfish filets, cheesy hominy grits, pea vines, citrus butter

- forklift certified (cocktail)
- cabernet sauvignon, schmidt & copeland - two mountain (wine)

THIRD

(CHOOSE ONE)

ROOT BEER FLOAT (VEG)
vanilla bean gelato floated in our draft root beer

- noveis antico (amaro)

CHOCOLATE PÂTÉ (VEG, GF, NF)
dark and semi sweet chocolates, zabaglione, berry coulis on a cashew cookie

- montinegro (amaro)
- pedro ximénez (sherry)

V — VEGAN DF — DAIRY FREE
VEG — VEGETARIAN GF — GLUTEN FREE
NF — NUT FREE