



November 20, 2017

Spiced almonds

6

Warm castelvetro olives

6

Duck rilette toast with apple, sage & mustard

10

Grilled flatbread with hunnus, herb jam & yogurt

14

Half dozen hog island sweetwater oysters with rosé mignonette

18



Cauliflower soup with chanterelle mushrooms & chives

10

Arugula & frisée with asian pear, dates, french feta & pistachios

14

Little gems with cherry tomatoes, snap peas, buttermilk & poppy seeds

14

Fuyu persimmon with shaved fennel, pomegranate & parsley

15

Bellwether farms ricotta with red kuri squash, red peas, walnuts & herbs

16

Halibut brandade fritters with late season tomato, herb mayo & watercress

16

Yellowfin tuna crudo with puntarelle, green olives & preserved lemon

17

Penrose meatballs with minted yogurt & grilled bread

18

Grass fed burger with fontina, agrodolce onion, tomato & pickle

19

Storm hill hanger steak with miatake mushrooms, jimmy nardello peppers, scallions & chimichurri

36

Whole mt. lassen trout with marinated beets, cauliflower, leeks & celery root remoulade

39

Grilled chicories & broccolini with anchovy, lemon & grana

10

Lacinato kale with garlic & hot pepper

10

All of our produce, meat, poultry & fish come from farms, ranches & fisheries guided by principles of sustainability.



Please, no electronic devices at the table. Thank you!  
We politely decline menu modifications & substitutions.

*Due to the severe drought, we will only be providing water upon request. Thank you for your understanding.  
An 18% gratuity will be applied to parties of 6 or more guests.*

S E R V E D   A S   I T ' S   R E A D Y ,   M E A N T   T O   B E   S H A R E D

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