



October 15, 2017

Spiced almonds

6

Warm castelvetro olives

6

Avocado toast with dukkah

9

Grilled flatbread with hummus, herb jam & yogurt

14

Marin coast king salmon roe with belgian endive & crème fraîche

15

Half dozen hog island sweetwater oysters with rosé mignonette

18



Little gems with kohlrabi, radishes, buttermilk & poppy seeds

14

Mixed chicories with fuyu persimmon, pistachios & french feta

14

Bellwether farms ricotta with delicata squash, french green lentils, pomegranate & walnuts

16

Rockfish brandade fritters with summer squash & cherry tomatoes

16

San francisco halibut crudo with green tomato, fresh turmeric, jalapeño & cilantro

17

Monterey bay squid with shelling beans, heirloom tomatoes, aioli & toasted breadcrumbs

21

Mixed grill of don watson lamb with tomato confit, eggplant, black olives & fried bread

34

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

36

Whole mt. lassen trout with marinated beets, cauliflower, leeks & sauce gribiche*

39

Grilled chicories with anchovy, lemon & grana

10

Tokyo turnips with extra virgin olive oil & sea salt

10



*while available

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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