



March 23, 2018

Spiced almonds

6

Warm castelvetrano olives

6

Avocado toast with dukkah

9

Grilled flatbread with hummus, herb jam & yogurt

14

Half dozen hog island sweetwater oysters with rosé mignonette

18



Cauliflower soup with black trumpet mushrooms & wild nettles

11

Little gems with crème fraîche, radishes & herbs

14

Arugula & frisée with pink lady apples, dates, french feta & pistachios

14

Winter citrus with avocado, fennel & chermoula

15

Asparagus, marinated beets & new potato with farm egg & mustard

16

Rockfish brandade fritters with celery root, chicories & herb mayo

16

Local halibut crudo with spring onion, fava beans & meyer lemon

17

Hog island clams with leeks, cream, absinthe & grilled bread

18

Mixed grill of don watson lamb with white beans, artichokes, grilled carrots & mint

34

Storm hill hanger steak with grilled mushrooms, flowering napa cabbage & chimichurri

36

Whole mt. lassen trout with gingered beets, farro, almonds, kumquats & yogurt\*

42/45

Grilled chicories & broccoli with anchovy, lemon & grana

10

Tokyo turnips with extra virgin olive oil & sea salt

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.*

**SERVED AS IT'S READY, MEANT TO BE SHARED**

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