

MENU

STARTERS

Soup du Jour	9
House Focaccia With EVO	6
Charcuterie Plate House pickles, green salad and crostini	18
Summer Squash & Corn Fritter Crème fraîche, pickled onions, avocado, frisée and herb salad	14
House Cured Salmon Gravadlax Avocado, roasted beets with shallot-chive crème fraîche	16
Persimmon & Manchego Salad Sweet and salty pecans, pomegranate-sherry vinaigrette	14
Farmer's Garden Root vegetable purée, farmer's market vegetables, potato gaufrette	12
Baby Lettuces with sherry-shallot vinaigrette with Pork Belly	9 13

MAINS

Polenta with Farmer's Vegetables Creamy polenta with havarti cheese, topped with summer vegetables & breadcrumbs	18
Farro & Short Ribs Braised short ribs, farro, butternut squash, sweet walnuts, truffle tremor goat cheese, kale, cipollini onions, brussel sprouts and short rib jus	26
Linguine & Clams With mussels, fennel-leek broth, garlic tranche	22
French Pork Chop & Griddled Polenta Cake Glazed vegetables, braised endive and caramelized fall pluot	28
Pan Seared Salmon & Gnocchi Wild Alaskan king salmon, potato gnocchi, fennel slaw, crispy green onions and beurre blanc	28
Porterhouse Steak for Two Pommes Duchesse, creamy spinach, mushroom glaze, onion rings and beef jus	65
Della Burger & Frites with a Garden Salad Niman Ranch ground beef, sunny-side up ranch egg, fire-roasted catsup, shaved red onion, garlic aioli and house pickled cucumber on a Della bun	19