

MOWRY & COTTON DINNER

ENJOY A SHAREABLE, MODERN AMERICAN MENU

HEARTH OVEN

† BUTTERMILK BUNS

citrus sea salt butter, duck fat fig butter (G) 9

ROASTED SQUASH FLATBREAD

caramelized onion, ricotta, walnut cream, cranberry balsamic (G)(V) 13

† WILD MUSHROOM FLATBREAD

scallion, apricot, horseradish (G)(V) 14

ROASTED TOMATO FLATBREAD

burrata, garlic, arugula, herbs (G)(V) 13

CHICKEN FLATBREAD

fennel, tomato, kale, pecan pesto (G) 14

STARTERS

† PHEASANT SOUP

vegetables, local grains, herbs (G) 10

VEAL & BLACK GARLIC MEATBALLS

mozzarella, tomato jam, arugula, toast (G) 15

BAKED BRIE

goat cheese, tart cranberry compote, pecans, toast (G)(V) 13

TUNA TARTARE

preserved lemon, nori aioli, crispy rice noodles, mustard green chimichurri 17

† LAMB TACOS

harissa braised lamb, Mowry pickles, herb yogurt (G) 12

† signature dish (G) contains gluten (V) vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SALADS

MARKET MIXED GREENS

charred carrot, hazelnut, cranberry, maple balsamic (V) 10

† RYE CAESAR

gem lettuce, lime, grilled bread, parmesan (G) 12

MOWRY CHOP

avocado, corn, peppers, cotija, black currant, pheasant, mole 16

HEIRLOOM TOMATO

beets, burrata, basil, citrus vinaigrette (V) 14

VEGETABLES

ROASTED SQUASH

watercress, pickled red onion, whipped feta, crispy garlic (V) 11

CHARRED BRUSSELS SPROUTS

soy, bonito, chicory kimchee 12

BLISTERED SHISHITO PEPPERS

malted caramel, black pepper feta, crispy rice (V) 11

CARAMELIZED CAULIFLOWER

citrus, calabrian chile, pinenut (V) 12

† CRISPY POTATOES

chorizo, horseradish, tomato brava hot sauce 12

BUTTERNUT TORTELLONI

apple, currant, rye crumble, sage walnut pesto (G)(V) 18

PURE. BOLD. TIMELESS.

The Mowry & Cotton method starts with the **pure** ingredient, paired with **bold** flavors and prepared using the **timeless** cooking techniques of fire, coal and smoke.

FISH

SEARED TUNA LOIN*

ginger cucumber, crispy edamame, smoked carrot 32

ROASTED SALMON*

grilled snap peas, pistachio relish, dill yogurt 28

SEARED SCALLOPS*

whipped kohlrabi, chorizo, saffron, fennel, puffed rice 30

PACIFIC SHRIMP & MUSSELS*

shallot, harissa, herb salsa, grilled toast (G) 22

† WHOLE ROASTED SEABASS*

large portion – serves two people

ancho chili, corn, cotija, lime crema, tortillas (G) 42

MEAT

† CHARRED HANGER STEAK*

wild mushroom, pickled blueberry, sunflower pesto 30

BRAISED DUCK

acorn squash, crispy kimchee, miso ginger sauce 27

CRISPY CHICKEN THIGH

lemon herb ricotta, grilled grapes, chamomile hot sauce, frisee (G) 26

COWGIRL RIBEYE 16oz*

trumpet mushroom, charred onion, arugula, sherry demi 39

† GRILLED PHEASANT

large portion – serves two people

cipollini onion, broccolini, almond, orange, cherry
Half 30 | Full 49