

# S O M E R S E T

## GOLD COAST

ENDIVE AND AVOCADO SALAD	14	MUSHROOM FLATBREAD	16
caesar dressing, torn croutons		fontina, garlic-parsley oil	
ROASTED MAITAKE MUSHROOMS	18	FRESH SPAGHETTI	16
fresno vinaigrette, chevre, avocado		cherry tomatoes, olive oil	
BUTTERNUT SQUASH SOUP	12	BURATTA MEZZALUNA	18
brown butter, chive		yeasted butter, mushrooms, cured yolk	
SPICY CRAB ON CRISPY RICE	16	LEMON PARMESAN RISOTTO	16
king crab, red chili emulsion		fennel, herb tea, black pepper	
TENDER BROCCOLI SALAD	16	SMOKED SALMON FLATBREAD	19
green goddess ranch, togarashi		dill cream, everything crust	
FONTINA ARANCINI	14	ORGANIC FRIED CHICKEN	29
tomato fondue, lemon zest		agrodolce sauce, vegetable	
WINTER GREENS SALAD	16	GRILLED SALMON	29
butternut squash, cranberry, cashew		lemon broth, herbal spinach	
"LYONNAISE SALAD"	19	SOMERSET CHEESEBURGER	18
crispy poached egg, warm bacon dressing		black truffle, crispy onions, frisée	
SPICY ROASTED CARROT SALAD	16	CRISPY MAITAKE SANDWICH	16
avocado, torn croutons, citrus vinaigrette		lemon pepper slaw	
DUCK RILLETTE	14	LOBSTER BURGER	22
grilled bread		citrus pickles, french fries	
BRUSSELS SPROUTS	9	BUTTERSCOTCH BUDINO	12
pistachio-basil pesto, lemon		granola, caramel	
HOUSE FRENCH FRIES	9	COOKIE PLATE	12
sea salt, aioli		chocolate chip, ginger snickerdoodle, chocolate madelines	
MASHED POTATOES	10		
butter, cream			

