

# BRASSERIE SLO

## DINNER

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5:00 P.M. - 9:30 P.M. (Monday - Saturday)

### SOUP • SALAD

- Roasted Carrot & Butternut Squash Soup* 11.0  
Citrus Whipped Mascarpone, Garden Flowers *v*  
*☉ Available*
- Local Beets & Di Stefano Burrata* 16.0  
Arugula, Watercress, Caraway Cured Blackberries,  
Pear Purée, Sourdough Croutons *v*
- Local Strawberries + Wild Arugula* 14.0  
Chevre, Wildflower honey, Basil,  
Extra Virgin Olive Oil

### STARTERS

- Oak Charred Eggplant Dip* 11.5  
House Pickled Garden Vegetables,  
Blistered Cherry Tomato, Sumac, Garlic,  
Hearth Bread, Extra Virgin Olive Oil *☉*
- Grilled Spanish Octopus* 18.0  
Sauce Romesco, Pickled Shallots,  
Charred Lemon, Extra Virgin Olive Oil
- Pacific Gold Oysters Morro Bay* 18 / 29  
Rosé Mignonette Half Dozen | Full Dozen

### WOOD FIRE PIZZAS | 48 hour slow-fermented crust

#### *Margherita* 19.0

Organic Tomato Sauce, Fresh Ovoline Mozzarella, Basil from our Gardens *v*

#### *Champignon* 20.0

Cultivated and Wild Mushrooms, Caramelized Onion Puree, Truffle Pecorino, Thyme *v*

#### *Hot Honey Pepperoni* 21.0

Organic Tomato Sauce, Mozella, Artisan Pepperoni, Chile Flakes, Oregano

### MAINS

#### *Oak Roasted Muscovy Duck Breast* 32.0

Ancient Grains, Black Garlic, Peach-Brandy Compote

#### *Grilled 14oz Snake River Striploin* 45.0

Charred Asparagus, Pewee Potato Confit, Caramelized Onion Jus

#### *Pan Seared Oro King Salmon* 36.0

Cauliflower Purée, Summer Zucchini, Lemon Vermouth Sauce, Crispy Capers

#### *Oak Roasted ½ Brick Chicken* 30.0

Crispy Brussels, Bacon, Pecorino, Pesto Verde & Natural Jus

#### *Black Truffle Risotto* 14.0 / 27.0

Parmigiano Reggiano, Chives *v*

### SIDES

- House Pomme Frites* 7.5  
Kennebec Potato, Aioli, Charred  
Tomato Jam *v*
- Country Style Ratatouille* 11.0  
Tomato & Thyme Reduction,  
Crispy Elephant Garlic
- Grilled Asparagus* 10.0  
Olive oil, Roasted Garlic, Chili *☉, gf*
- Hearth Roasted Cauliflower* 13.0  
Olives, Pickled Onion, Piquillo Pepper,  
Garden Basil, Mustard Seed Breadcrumbs

### DESSERT

- Slice of Pies* 11.0  
Selection of pies from "Life of Pie"
- Chocolate Almond Bar* 13.0  
Almond Sponge, Chocolate Ganache,  
Coconut Cream, Roasted Almonds,  
Passionfruit
- Caramel Apple Cheesecake* 9.0  
Cinnamon Crunch, Caramel Jus, Apple
- Vanilla Bean Crème Brûlée* 12.0  
Butterscotch Lime Biscotti, Raspberry,  
Fennel Lime Sugar