DINELA DINNER MENU

JULY 15 -26

LAMB MEATBALLS GUANCIALE, ROSEMARY, SPICY TOMATO CHUTNEY

OAK BARREL STEAMED ARTICHOKE DILL MAYO

MONTEREY BAY SQUID PEARL BARLEY, BLISTERED TOMATO, HERBS, AIOLI

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HAND CUT PASTA CHERRY TOMATO, SWEET CORN, BUTTER NAGE

BACON WRAPPED QUAIL PICKLED JALAPEÑO, SAUSAGE-CORNBREAD STUFFING

PORK CHOP MILANESE TOMATO BREAD SALAD, CRACKED OLIVES, ARUGULA, LEMON

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SALTED CARAMEL BROWNIE SUNDAE CARAMEL ICE CREAM, CHOCOLATE SAUCE

OVEN ROASTED PEACH VANILLA ICE CREAM

STRAWBERRY TRIFFLE LAVENDER PASTRY CREAM, SHORTBREAD CROUTONS

35 PER PERSON

"RESTAURANTS ARE BUILT ON HARD WORK AND SACRIFICE. I'D LIKE TO THANK ALL OUR STAFF AND COWORKERS, PAST AND PRESENT. I WOULD LIKE TO THANK THE FARMERS, FORAGERS, AND ARTISANAL CRAFTSMEN WHO HELP MAKE MY JOB EASIER AND COOKING A JOY."

CHEFS BENJAMIN FORD & GAVIN LANSDALE

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE ❧ LIMIT 3 CREDIT CARDS PER TABLE.