



SALTED VINE KITCHEN & BAR
3 COURSE DINNER MENU*
\$33**

STARTER (select one):

ALBACORE TUNE

GREEN PAPAYA SALAD

PEMBERTON VALLEY FARM BEETS

TOCHON OF DUCK LIVER (\$12 SUPPLEMENT)

MAIN COURSE (select one):

LINGUINE CLAMS

ROASTED SQUASH

PAD THAI

RIBEYE CAP AAA (\$19 SUPPLEMENT)

DESSERT (select one):

CHEESE BOARD

GELATO CON OLIO E SEL

CHOCOLATE DECADENCE CAKE

*Menu is subject to change

**Add wine pairings \$39