

# six89

## \* SIMPLE TASTES \*

MARINATED OLIVES	4	CRUDO, DAILY	a.q.
DEVILS ON HORSEBACK	5	PORK RILETTES, SWEET PEPPER MOUSTARDA	4
ROASTED ALMONDS	4	BURRATA. ROASTED ROMAS, BASIL	6

## \* RANDOM ACTS of COOKING | family style for communal indulgence \* a.q. \*

### \* SMALL PLATES & BOWLS \*

SOUP of the MOMENT	a.q.
<b>ROASTED PALISADES BEETS   CRISP CHICKPEAS &amp; MEDJOOOL DATES</b>	
roasted almonds, feta, cumin seed vinaigrette	9
<b>CRISP BERKSHIRE PORK BELLY</b>	
roasted north fork apples, maple smoked almonds, frisee, pt reyes blue; apple cider vin	10
<b>CROSS SIX LAMB SPARERIBS   FIVE SPICE "Q"</b>	
lamb fried rice	10
<b>POT PIE</b>	
lobster, veal sweetbreads, fennel, sherry, basil	10
<b>GRILLED DUCK RELLENO</b>	
tomato apricot chutney, quinoa and cambozola	9
<b>SOFT POACHED FARM EGG</b>	
roasted baby artichokes, house bacon, soft polenta   sherry reduction	9
<b>MARSALA BRAISED NORTH FORK GOAT   PORCINI &amp; PANCETTA</b>	
truffled chevre agnolotti, greens, charred tomato, reggiano	11
<b>STEAMED PEI MUSSELS</b>	
sambuca pesto	8
<b>PROSCUITTO TASTING   HOUSEMADE LAMB, DUCK &amp; SAN DANIELLE PORK</b>	
dried fruit moustarda, house pickles, roasted pistachios	12

### \* GREENS \*

<b>CRISP GNOCCHI SALAD   SHROOMS &amp; ROASTED SQUASH</b>	
truffled oregano vin	10
<b>CHOPPED HEARTS of ROMAINE   SOURDOUGH CROUTONS &amp; REGGIANO</b>	
roasted garlic anchovy vinaigrette	9
<b>GATHERED ORGANIC GREENS   PT REYES BLUE CHEESE</b>	
preserved peach vinaigrette, toasted hazelnuts	9

### \* LARGE PLATES & BOWLS \*

<b>"DAL BHAT"</b>	
curried seasonal vegetables, crisp Arborio rice cake, lentil & spinach broth, pappadam	17
<b>MILAGRO RANCH GRASS FED BEEF BOLOGNESE</b>	
badly cut pappardelle, housemade ricotta	17
<b>CRISP ROASTED NATURAL CHICKEN   SHERRY THYME PAN JUS</b>	
butternut squash risotto with crisp pancetta & housemade chevre	18
<b>GRILLED TASMANIAN SALMON   LOBSTER &amp; FENNEL MASHERS</b>	
lobster fennel salad, preserved lemon vinaigrette	22
<b>PAN ROASTED IDAHO TROUT   WHOLE GRAIN MUSTARD BROWN BUTTER</b>	
coronas, roasted tomatoes & spinach	23
<b>PEAR &amp; BOURBON BBQ SLOW ROASTED BERKSHIRE PORK</b>	
bosc pears, sausage, spaetzle and melted cabbage	22
<b>PAN ROASTED BLACK ANGUS FILET in MADEIRA</b>	
horseradish spuddies, creamed spinach, crisp sweet onion straws	28
<b>GRILLED COLORADO LAMB LOIN CHOPS   HERBED LAMB JUS</b>	
lamb & feta raviolis, roasted artichokes, greens, roasted garlic	25
<b>MILAGRO RANCH GRASS FED ANGUS BURGER</b>	
truffled parmesan fries, greens	14
add pancetta, cheese, shrooms, roasted romas	1ea

## \* PRIX FIXE | three courses | \$26<sup>89</sup> | filet supplement \$6 \*

### \* SIDES \*

CRISP ONION STRAWS	4	SPINACH DAL	4
TRUFFLED PARM FRIES	5	BUTTERNUT SQUASH RISOTTO	5
SPINACH, CREAMED or STEAMED	4	STEAMED VEG, daily	5
PEAR, SAUSAGE, CABBAGE, SPAETZLE	5	PLATTER of THREE	12