

20 | TWENTY

Dinner Menu

STARTERS

Green Goddess Hummus

seasonal veggies, falafel, citrus whipped feta dip, za'atar spice | 16 V

Smoked Scallops

carrot puree, crispy Brussels sprouts, Snake River Farms pork belly, calamansi glaze | 22

Artisan Charcuterie Board

chef curated specialty cured meats, house-made country style pate, craft cheeses, olives, fruit, mustard | 35

Roasted Cauliflower

pomegranate, celery, toasted pumpkin seeds, pomegranate tahini vinaigrette | 15 VV

Verlasso Salmon Crudo

ginger, shallot, lemon, tamari, evoo, avocado, cilantro | 16

Mushroom Stuffed Arancini

smoked mozzarella, sun dried tomato, spicy marinara | 15 V

SALADS

Grilled Caesar Salad

cardini Caesar, sourdough croutons, blistered heirloom tomatoes, parmigiano reggiano | 15

Grilled Pear and Persimmon Salad

cypress grove Humboldt fog goat cheese, candied walnuts, petite greens, persimmon vinaigrette | 15 GF V

Ancient Grain Salad

curry, seasonal squash, mung beans | 15 VV

ENTREES

Chicken Petaluma

chive mousseline mashed potatoes, roasted butternut squash, maitake mushrooms, chicken jus, pea tendrils | 38 GF

Wild Mushroom Risotto

mushroom stock, cashew cream, pickled red onions, asparagus tips | 28 VV

Local Beer Braised Short Rib

Belching Beaver peanut butter stout, parmesan polenta, charred carrots, pistachio gremolata | 50

Colorado Rack of Lamb

celery root puree, roasted cauliflower salad, concord grape glaze | 45 GF

Local Line Caught Catch of the Day

sustainably sourced, locally caught seasonal specialties, prepared daily using farm fresh ingredients | Market Price

Sustainably Raised Verlasso Salmon

sautéed ancient grain salad, rainbow chard, pomegranate gastrique | 40

12 oz Hand-Cut SRF New York Steak

roasted baby bell pepper, sweet potato puree, sage bone marrow brown butter | 65 GF

SIDES

Herbed Mushrooms

white wine, fines herbs, sweet cream butter | 11 V

Calamansi Glazed Cast Iron

Brussels Sprouts

crispy pork belly | 12

SWEETS | 12

Three layer chocolate mousse cake

Pumpkin spice crème brulee

Seasonal fresh fruit tart

House-made artisan cookies

Home-Style Mashed

roasted garlic, crème fraiche | 11 GF

Bleu Cheese Mac

gruyere, white cheddar, provolone, California shaft bleu | 12 V

Broccoli Gratin

dijon, panko, white cheddar | 12

Roasted Root Vegetables

browned butter, shallot, sumac | 11 GF

Key Lime Pie VV

CHEF JEREMY BELSHAW MENU

V: Vegetarian
VV: Vegan
GF: Gluten Free

A suggested 18% gratuity will be added to parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.