

# 20 | TWENTY

## Dinner Menu

### STARTERS

#### Green Goddess Hummus

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

#### Artisan Charcuterie Board

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

#### Verlasso Salmon Crudo

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

#### Diver Scallops

charred grapefruit, cashew cream, marcona almonds, frisee, chile oil | 22

#### Roasted Cauliflower

golden beets, celery, pine nuts, lemon garlic tahini vinaigrette | 15 **VV GF**

#### Stuffed Squash Blossoms

herbed mascarpone, tempura, spicy marinara | 15

### SALADS

#### Cardini Caesar Salad

country sourdough croutons, heirloom tomatoes, parmigiano reggiano | 15

#### Grilled Stone Fruit Salad

red onions, humboldt fog goat cheese, candied walnuts, petit greens, elegant lady peach vinaigrette | 15 **GF V**

#### Heirloom Tomato Salad

burrata, persian cucumbers, hazelnuts, lemon basil vinaigrette | 16 **GF V**

### ENTREES

#### Chicken Petaluma

chive mousseline mashed potatoes, summer squash, maitake mushrooms, chicken jus, pea tendrils | 40 **GF**

#### Lemon Risotto

summer squash, micro basil | 28 **GF V**

#### Short Ribs

horseradish whipped ricotta, blackberry, pea tendrils, golden beets | 50

#### N.Z. Rack of Lamb

parsnip 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

#### Verlasso Salmon

white beans, andouille, mussels, spinach, tomatoes | 40

#### 12 oz Hand-Cut SRF New York Steak

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

### SIDES

#### Home-Style Mashed

roasted garlic, crème fraiche | 11 **GF**

#### Herbed Mushrooms

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

#### Calamansi Glazed Cast Iron

#### Brussels Sprouts

crispy pork belly | 12

#### Humboldt Fog Mac

black truffle, white cheddar, gruyere and cypress grove humboldt fog goat cheese | 15 **V**

#### Roasted Baby Squash

house basil pesto, shallots, sumac | 11 **GF V**

#### Broccoli Gratin

dijon, panko, white cheddar | 12

CHEF DE CUISINE JEREMY BELSHAW

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.