

Dinners for Polenta

Featuring heirloom Italian 'Floriani Red Flint' corn grown by Rominger Brothers, Yolo County, milled by Certified Foods; and midwestern 'Yellow Dent' corn milled two ways, by Certified Foods and Central Mills.

October 22 and 23, 2009

Antipasti

Insalata di carne cruda of Watson Farm lamb loin, Chanterelle mushrooms, and Parmesan cheese 16.50

Crostini di polenta: Paulding family figs and Bellwether Farms *ricotta* scented with orange and thyme 16.50

House-made *salumi*: Basque, *piccante*, *fino*, and *soppressata* 18.50

End-of-summer pole beans *tonnato* with celery heart and capers 12.

Brookside Farm persimmons and avocado with aged *aceto balsamico* 14.

Last-of-the-season Dirty Girl Farm dry-farmed Early Girl tomatoes, green olives, pine nuts, and thyme 13.50

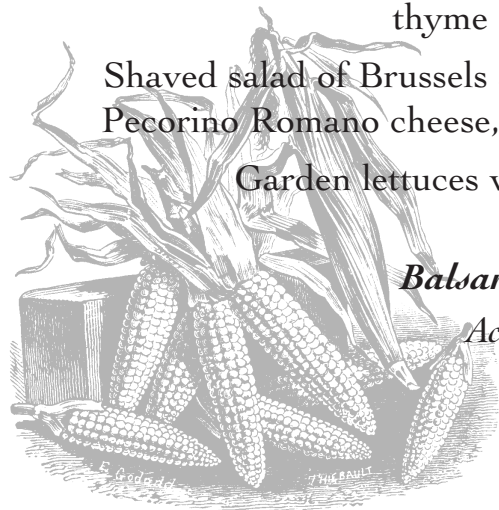
Shaved salad of Brussels sprouts, Regina olive oil, Pecorino Romano cheese, and black pepper 12.50

Garden lettuces vinaigrette 8.50

Balsamico vinegar—5 ml taste

Acetaia Pier Luigi Sereni

Condimento 3.50



Polenta Offerings

❖ Italian 'Floriani Red Flint' corn ~or~

❖ 'Yellow Dent' corn ~or~

❖ *polenta di noccioli* ('Yellow Dent' corn and hazelnut flour)

for two 9. for four 18.

Polenta torta: any of the above *polentas* with either Fontina Val d'Aosta cheese ~or~ Crescenza cheese

for two add 10. for four add 16.

Plates

Polentina with green vegetables 10.

Polenta pasticciata with spicy pork *ragù* and *cavolo nero* 17.50

Gnocchi di polenta taragna with Savoy cabbage, *pancetta*, sage, and Taleggio cheese 16.50

Stradette: Piedmontese cornmeal pasta with roast Hoffman Farm hen, *pancetta*, and sage 17.50

Polenta Accompaniments

Lepre in civet alla Piemontese: juniper-braised wild hare finished with chocolate and Cognac 30.

Charcoal-grilled *spiedini* of Paine Farm pigeon and Hoffman Farm quail, red wine giblet sauce 29.

Jones Farm rabbit braised with Cippolline onions and *vin santo* 22.

Spezzatino of Watson Farm lamb *alla cacciatora* with anchovies and rosemary 26.

Charcoal-grilled spicy Willis pork, wild fennel, and *farro* sausage, spit-roasted Heritage pork belly, and pork skin *rolatine* 25.

Charcoal-grilled Magruder Ranch grass-fed *vitellone* liver with candied *pancetta*, sunchoke and aged *aceto balsamico* 24.

Scaloppine of Magruder Ranch milk- and grass-fed *vitellone* with *fonduta valdostana* 32.

Sauté of Morro Bay spot prawns, Oliveto smoked salt cod, and Mediterranean mussels *alla siciliana* 24.

Liberty duck leg *confit alla veneziana* with fresh shelling beans 19.50

Poached Riverdog Farm eggs with Chanterelle mushroom *conserva* and wild arugula 22.

Braised artichokes with tomato, garlic, and parsley 10.

Roasted Corno di Toro peppers *bagna cauda* with walnuts 12.50

Romanesco broccoli and cauliflower with Castelmagno cheese 10.50

Ragoût of roasted Red Kuri squash and wild mushrooms 15.50

Oliveto