

Tomato Dinners 2009

Featuring tomatoes from: Riverdog, Dirty Girl, Catalan, Terra Firma, Full Belly, Lucero, Animalitos, Brookside, Kendall Jackson, Comanche Creek, and Hungry Hollow farms*

Classic Tomato Bloody Mary 12.

Riverdog Farm Brandywine tomato juice with red pepper salt rim and red jalapeño *fiore*

Appetizers and Salads

Best-of-season heirloom tomato tasting 18.50

Crostone with German Green and Pink Brandywine tomatoes, *pancetta*, green olives, and wild fennel 14.50

Insalata di carne cruda of Watson Farm lamb loin with green tomatoes and *grappa* 16.50

Crudo of salted Atlantic cod and local albacore with Black Cherry tomatoes, Lipstick pimentos, and almonds 14.50

Half dozen Miyagi oysters with Marvel Streak tomatoes and rose vinegar *mignonette* 18.50

Cornetti of Oliveto wild boar *prosciutto* and arugula with Pineapple tomatoes and Parmesan cheese 15.50

Dry-farmed Early Girl and Flammé tomatoes with *mozzarella di bufala* 14.50

Pannelle with San Marzano tomatoes, basil, hot peppers, and aged Provolone cheese 13.

Cherry tomatoes with Castelvetro olives, purslane, pine nuts, and Ricotta Salata cheese 14.

Fried green tomatoes with tomato mayonnaise 10.50

Garden lettuces with tomato vinaigrette 9.

*We have received over 3000 pounds of tomatoes to use in our tomato dinners.

Soup and Pastas

Classic tomato soup with *Gruyère* cheese *in carrozza* 10.

Pajata: veal tripe braised in tomatoes with Italian butter beans 15.50

Sicilian-style *ravioli* of tomato *conserva* with Oliveto *ricotta*, pine nuts, and marjoram 18.50

Cannelloni neri of Monterey Bay squid, tomatoes, and breadcrumbs 18.50

Spaghettini aglio, olio with whole roasted tomatoes studded with garlic 17.50

Rosemary *linguine alla colatura di alici*, garlic, hot pepper, and tomato leaf sauce 16.50

Tomato *polenta torta* with garlic *crostini*, Rossa Bianca eggplant, and smoked *mozzarella* 17.50

Whole-milled Durum *pappardelle* with Magruder Ranch *ragù di vitellone* 18.50

Riso rosso: *riso* in red tomato *brodo* with smoked *mozzarella di bufala* and basil 18.50

Tomato *penne* with Manila clams, smoked king salmon, and Flammé tomato *coulis* 18.

Chicche with Gorgonzola Piccante cheese and tomatoes *tricolore* 18.50

Grills, Sautés, and Rotisserie

Deep-fried Paine Farm pigeon with roasted Juliet tomatoes and Jimmy Nardello peppers 29.

Pancetta-wrapped Jones Farm rabbit braised in tomatoes *confit* with Flageolet beans 28.

Grilled beefsteak tomato wrapped in *pancetta*, Paola's potatoes, anchovy, and herb sauce 20.

Spit-roasted Watson Farm leg of lamb with green tomato chutney and *riso nero* 30.

Charcoal-grilled Riverdog pork and green olive sausage with caramelized tomato *sugo* 22.

Scaloppine of Magruder Ranch *vitellone* with Daniella tomatoes and fresh shelling beans 28.

Spicy red tomato and red *miso* glazed black cod with Costata Romanesco squash 27.

Brassato of Magruder Ranch milk and grass-fed *vitellone* with new potatoes roasted with cherry tomatoes and rosemary 30.

Tian of tomatoes, Japanese eggplant, roasted zucchini, and Soul Food Farm eggs 19.50