

Prix Fixe Menu

Available Sunday – Wednesday | \$29

gratuity and tax not included

STARTER

Mini Grilled Cheese

*Seasonal Grilled Cheese
with Butternut Squash Puree & Hittisau (raw cow)*

or

Frisée Salad

Roasted asparagus, crispy prosciutto with a poached egg

or

Arugula Salad

*Arugula and avocado salad with shaved carrots and
radish basil vinaigrette*

ENTREE

Summer Gnocchi

*Basil, summer squash, zucchini, peas,
brown butter lemon sauce*

or

Pork Tacos

Braised pork butt, Humboldt Fog (goat), asparagus creme

or

Roasted Chicken

*Airline Breast, Duck Fat Potatoes, Carrots, Turnips,
White Wine Cream Sauce*

DESSERT

Brûléed Il Nocciolo

*Brûléed Il Nocciolo (cow, goat, sheep)cheese, caramelized
apples, cookie crumble, lemon zest*

or

Flourless Chocolate Cake

Chantilly crème and seasonal berries

or

Bread Pudding

*Apple cider bread pudding, red wine caramel,
whipped cream, candied pistachios*

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



BAR PASTORAL

WWW.BARPASTORAL.COM



@BARPASTORAL