

**Chef's Tasting Menu 89**  
**Sommelier Selected Wine Pairings 50**

*Entire Table Participation Required*

*So we can provide the best possible experience, we request advance notice for any modifications.*

**SNACKS 5 Each**

Togarashi Potato Chips & Black Garlic Dip  
Soft Pretzel Bites & House Cheese Whiz  
White Bean Hummus & Taro  
Sea Salt & Lavender Roasted Almonds  
Warm Za'atar Spiced Olives

**FARM**

Zuckerman's Asparagus, Crème Fraiche Hollandaise, Pistachio, Borage 8  
Castroville Jumbo Artichoke, Green Garlic Aioli, Roasted Chili Oil 13  
Yukon Gold Potatoes, Duck Fat Roasted, Baby Leeks, Fines Herbs, Crème Fraiche 9  
Watsonville Gold & Chioggia Beets, Burrata, Farro, Fennel, Sunflower 12  
Cauliflower, Caramelized, Sambal, Lime, Toasted Garlic, Peanuts, Micro Cauliflower 10

**OCEAN**

SF Boquerones, Piquillo Peppers, Sunol Herbs 4  
Smoked Sturgeon Deviled Egg, Paddlefish Caviar, Chive Blossom 6 each  
½ Dozen Marin Miyagi Oysters, Raw on the Half Shell, Yuzu Mignonette 18  
Puget Sound Manilla Clams, Pilsner Steamed, Bacon, Mustard, Shallots, Pleasanton Sourdough 15  
Salt Cod "Twice Baked" Potatoes, Roasted Garlic Sour Cream 13  
Mt. Lassen Trout, Roasted Whole, Coconut-Lemongrass Broth, Atlas Carrots, Sugar Snap Peas 48

**RANCH**

House Charcuterie Board, Pork Rillettes, Soppressata, Chicken Liver Mousse 19  
Lamb Sausages, Currants, Pine Nuts, HMB Beans, Baby Spinach, Meyer Lemon Yogurt 15  
Grass Fed Steak Tartare, Nuoc Cham, Shrimp Chips, Herb Salad 15  
Pork Belly "Char Siu", Swiss Chard, Sesame Salt, Garlic, Chili 16  
Chorizo Sourdough Toast, Quail Egg, Smashed Avocado, Rooster Sauce 12  
Chicken Meatballs, 5 Spice, Tofu, Daikon Salad, Sweet and Spicy Glaze 13

**ARTISAN DAIRY 7 Each**

Twin Sisters Whatcom Blue, Ferndale, WA, Cow (R)-creamy with pepper, citrus & sweet hay accents  
12 Month Aged Gouda, Oakdale, CA, Cow (P)-complex central valley gem, notes of hazelnut & toffee  
Morrow, Mt. Gilead, OH, Sheep (P)-soft, rich, & fruity with sweet onion & grass undertones  
Campo, Cedar Grove, NC, Cow (R)-buttery, meaty, & lightly smoked with a semi-soft body  
Bright Meadow Cheddar, Dale, IN, Cow (R)-sharp, grassy, & crumbly with a cultured butter finish



13th century King of Castile Alfonso X, el Sabio 'the wise one' ordered small plates of food to be served with wine in taverns. Carried on top of wine glasses, they were called 'tapa' or 'cover'. Tapas at Sabio are globally inspired, crafted with local ingredients served with artisan cocktails and a carefully curated selection of small production wines. Share the wisdom!

*Francis X. Hogan, Executive Chef / Partner*

**MAKE YOUR NEXT EVENT EXCLUSIVE & EXCITING AT SABIO**  
email: [groupdining@sabioplasanton.com](mailto:groupdining@sabioplasanton.com)

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.