

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

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

VEGETABLES

Mad River Fiddlehead Ferns, Almond Brown Butter, Forbidden Black Rice 9
Zuckerman's Asparagus, Blood Orange Hollandaise, Pistachio, Borage 8
Castroville Jumbo Artichoke, Green Garlic Aioli, Roasted Chili Oil 13
King Trumpet Mushrooms, Onion-Ginger Soubise, Sweet Soy, Sesame 10
Yukon Gold Potatoes, Duck Fat Roasted, Baby Leeks, Fines Herbs, Crème Fraiche 9
Watsonville Gold & Chioggia Beets, Burrata, Farro, Kumquat, Fennel, Sunflower 12
Cauliflower, Caramelized, Sambal, Lime, Toasted Garlic, Peanuts, Micro Cauliflower 10

SEAFOOD

Smoked Sturgeon Deviled Egg, Paddlefish Caviar, Chives 6 each
Puget Sound Manilla Clams, Pilsner Steamed, Bacon, Mustard, Shallots, Pleasanton Sourdough 15
½ Dozen Grassy Bar Oysters, Raw On the half shell, Yuzu Mignonette 18
Salt Cod "Twice Baked" Potatoes, Eslette Pepper, Roasted Garlic Sour Cream 13
Whole Roasted Mt. Lassen Trout, Coconut-Lemongrass Broth, Jasmine Rice, Sweet Potato 39

MEAT

House Charcuterie Board, Pork Rillettes, Chicken Liver Mousse, Lamb Pastrami 19
Pork Belly "Char Siu", Red Russian Kale, Sesame Salt, Garlic, Chili 16
Chorizo Sourdough Toast, Quail Egg, Smashed Avocado, Rooster Sauce 12
Lamb Sausages, Currants, Pine Nuts, Dino Kale, HMB Butter Beans, Meyer Lemon Yogurt 15
5 Spice Chicken Meatballs, Sweet Soy Glaze, Crispy Tofu, Daikon Salad 13
Dry Aged Sonoma Duck Breast, Sauce "Apicius", Parsnip Puree, Preserved Lemon Cous Cous 38
Grass Fed Flat Iron "Steak Frites", Kennebec Fries, Salsa Rossa, Watsonville Greens 23

ARTISAN CHEESE 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
Martone, Malone, WI, Goat/Cow (P)-mild, creamy & rich with notes of sweet grass
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
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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.