Monday, March 20th, 2017

Dinner

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

Zuckerman's Asparagus, Sauce Maltaise, Pistachio, Borage 8
Red Potatoes, Beef Tallow Fried, Meyer Kosho Aioli 9
Watsonville Chioggia Beets, Burrata, Farro, Kumquat, Fennel, Sunflower 12
Cauliflower, Caramelized, Sambal, Lime, Toasted Garlic, Peanuts, Micro Cauliflower 10
Artichoke, Grilled, Chili, Green Garlic Aioli, Crispy Stem 14
HMB Brussels Sprouts, Miso, Yuzu, Kohlrabi Puree, Shichimi, Asian Pear 11

SEAFOOD

Smoked Sturgeon Deviled Egg, Paddlefish Caviar, Chives 6 each
Dungeness Crab & Irish Whiskey Bisque, Irish Soda Bread, Fennel 11
Santa Barbara Ridgeback Prawns, "al Ajillo", Garlic, Olive Oil, Chili, Parsley 13
½ Dozen Rocky Point Oysters, On the half shell, Yuzu Mignonette, Cocktail 18
Salt Cod "Twice Baked" Potatoes, Esplette Pepper, Roasted Garlic Sour Cream, Micro Celery 13
Whole Roasted Mt. Lassen Trout, Coconut-Lemongrass Broth, Jasmine Rice, Sweet Potato 39

MEAT

House Charcuterie Board, Pork Rillettes, Porchetta di Testa, Braunschweiger 19
Chorizo Sourdough Toast, Quail Egg, Smashed Avocado, Rooster Sauce 12
Poutine, Oxtail Gravy, Willie's Cheese Curds, Crispy Kennebecs 18
Pork Belly "Char Siu", Thai Broccoli, Sesame Salt, Garlic, Chili 16
5 Spice Chicken Meatballs, Sweet Soy Glaze, Crispy Tofu, Daikon Salad 13
24 Day Dry Aged Grass Fed Ribeye for 2, Grilled Scallions, Herb Butter 88

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*
Miette, Bloomsdale, MO, Goat/Sheep (P)-*creamy & rich with aromas of fermented grapes & bread*
Mountain Maple Brie, Dearly, ID, Cow (R)-*silky & voluptuous with earthy notes of mushroom & pine*
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@sabiopleasanton.com

501 Main Street, Pleasanton CA 94566 | +1.925.800.3090 | www.sabiopleasanton.com

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