peasants FEAST

SOLVANG ✻ CALIFORNIA

DINNER MENU

STARTERS

Fennel Soup 11
fennel oil, fennel seed brittle

House Focaccia 12
olive oil, parmesan, herbs

Street Corn Riblets 15
queso fresco, house tajin, corn pudding, black garlic, cilantro

peasants BACON 12
house cured, house smoked, thick cut, maple glazed pork belly

Bluefin Carpaccio 19
heirloom tomato, carmelized tomato vinaigrette, shiso

Molé con Pollo 16
buttermilk fried chicken, molé rojo, peanut crema, cilantro, lime

Summer Corn Polenta 14
roasted corn, salmon roe, corn crumble, purslane

Jamon Iberico de Bellota 23
aged Spanish ham, manchego cheese

Chips, Dip & Caviar 85
potato chips, sturgeon caviar, lemon creme fraiche

SALADS

Into the Garden 19
locally farmed and foraged produce, burrata cheese,
root vegetable crumble, Papa Tony's meyer lemon vinaigrette

Smoked Beets 18
green onion schmear, everything spice, sauerkraut, dill

Baby Gem 18
baby gem lettuce, radish, carrot, beets,
toasted almonds, shallot thyme vinaigrette

MAINS

Saag Paneer 26
spinach & collard green curry, fried cheese, pickled onion,
radish, pepitas, house made naan bread

Cavatelli Cacio e Pepe 29
miso brown butter, black pepper, parmesan, farm egg

Spicy Mushroom Bolognese 29
mighty cap mushrooms, yuba pappardelle, szechuan peppercorn,
chili crisp

Local Halibut 37
carrot, apricot, coconut solkadhi, fresh herbs

Pork Collar Schnitzel 37
green tomato, stone fruit, tahini, zhoug

Steak Frites 41
prime New York steak, crispy potatoes, p1 steak sauce,
garlic aioli

DESSERT

Frozen Elote Pie 13
cornbread crumb crust, sweet corn semifreddo,
lime crema, tajin toffee, queso fresco

Grandma Jan's Cheesepie 13
cherry compote, whey caramel, whipped ricotta,
honey hazelnuts

Ice Cream 7
lemon verbena / vanilla / pluot sherbet /
chocolate cardamom sorbet

MICHELIN 2023