peasants FEAST

SOLVANG ✻ CALIFORNIA

DINNER MENU

STARTERS

Heirloom Tomato Soup 11
parmesan oil, chives

House-made Whey Focaccia 12
olive oil, salt

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 Tuna Crudo 22
heirloom tomato, caramelized tomato vinaigrette, shiso

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

Summer Corn Polenta 16
roasted corn, brown butter fig, 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

Heirloom Melon 18
avocado, preserved melon, coconut vinaigrette, mint

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 Albacore Tuna 37
carrot, apricot, coconut solkadhi, fresh herbs

Pork 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

Peach & Fig Crisp 14
pluot caramel, cheesecake ice cream, hazelnut crumb

Ice Cream 7
cheesecake / vanilla / peach sherbet /
chocolate cardamom sorbet

MICHELIN 2024