

# CIRCA 59 EARLY BIRD MENU

CHOICE OF ONE FROM EACH  
\$32 PER PERSON

## SALADS

**HEIRLOOM APPLE AND CELERY LEAF SALAD**  
MARINATED MANCHEGO, HAZELNUTS, RIESLING VINAIGRETTE

**ASIAN PEAR & ARUGULA SALAD**  
DIJON VINAIGRETTE, CANDIED WALNUTS, LOCAL BLUE CHEESE

**"BLT" SALAD**  
SUGAR-HERB ROASTED BACON, JALAPEÑO RANCH,  
SHERRY BACON DRESSING

**CHORIZO STUFFED HERNANDEZ FARMS MEDJOOOL DATES**  
SMOKED BACON, PIQUILLO PEPPER-TOMATO SAUCE



## COMPOSED

**SHORT RIB**  
HOUSE MADE RICOTTA CAVATELLI,  
WILD MUSHROOMS, TRUFFLE MOUSSE

**ROASTED CHICKEN**  
WILD MUSHROOM RAGOUT, MIDNIGHT TOMATOES,  
GOAT CHEESE DUMPLINGS

**WILD SALMON & SHRIMP SCAMPI**  
PEPERONATA, GARLIC CHARD, TOMATO,  
WHITE WINE

## DESSERTS

**THREE CHEESE CHEESECAKE**  
CREAM CHEESE, MASCARPONE & SOUR CREAM

**STICKY TOFFEE PUDDING**  
SALTED BUTTERSCOTCH, CANDIED WALNUTS  
BROWN BUTTER ICE CREAM

**FRESH CHURNED ICE CREAM**  
CHOICE OF THREE  
VANILLA, CHOCOLATE, STRAWBERRY

**FRESH CHURNED SORBET**  
CHOICE OF THREE  
RASPBERRY, MANGO, BLACKBERRY

MONDAY-THURSDAY 5PM-6:30PM