



SPOON RESTAURANT

fresh. delicious. comfort
530-581-5400 usual hours: Th-M 3:00-8:30pm

STARTERS & MUNCHIES

Goddess Salad \$16 (V, GF)*

organic greens, apricots, spicy pepitas, feta cheese, scallions & Zhee Zhee's Tahini Goddess dressing

Curry Roasted Cauliflower \$15 (Vegan, GF)*

Thai-inspired almond sauce, pickled carrot & fresh cilantro

Sauteed Calamari \$20 (GF)*

citrus roasted chickpeas, garlic, lemon & chili oil

3-Cheese Rosemary Mac \$16 (V)

creamy Gruyere & sharp white cheddar sauce, rosemary, potato crispies, parmesan & black pepper

Soup of the Moment \$10

changes regularly- whatever we're craving

DINNERS

Organic Chicken Breast \$29 (GF)

herb marinated, skin-on, garlic-creamed kale, cheesy polenta

Pan Roasted Fish \$38 (GF)*

zucchini "noodles", roasted radish, kaffir lime, coconut milk, toasted sesame seeds

Organic Tofu \$26 (GF, Vegan)*

butternut squash, baby potato, herbs de Provence, roasted garlic tomatoes, pecan "parmesan"

Spice Rubbed Organic Chicken Legs \$29 (GF)

brined & roasted, cilantro pepita pesto & baby potatoes

Braised Lamb Shank \$37

red chili broth, wheatberries, spinach, lime marinated red onion

Linguini & Handmade Beef Meatballs \$28 *

with chunky roasted garlic tomatoes, parmesan & a drizzle of scallion parsley oil

**Our meatballs are GF & can be served with roasted veggies instead of pasta for +\$3.00*

ALA CARTE SIDES: \$9.50

- Roasted Veggies with Scallion Herb Oil (Vegan, GF)
- Cheesy Polenta (V, GF)*
- Linguini with Roasted Garlic Tomatoes & Parmesan (V)
- Small Green Salad w/ Tahini Goddess Dressing, Spicy Pepitas & Feta (V, GF)*

EXTRAS & SNACKS:

- Side Organic, Skin-On Chicken Breast \$17
- Side Pan-Roasted Fish \$26
- A big handmade Beef Meatball with Roasted Tomatoes & Parmesan \$5 each (GF)
- Toasted Ciabatta with Herb Oil \$4.50
- Cheesy Toast- Ciabatta with Melted Gruyere & Sharp White Cheddar \$6.50
- Extra side of Cheese \$2, Dressing \$1.50, Rst. Tomato Sauce \$3
- Sub veggies instead of starch + \$3 per dinner

HOMEMADE SWEET STUFF

Rosemary Maple Blondie \$11

w/fig caramel & cream cheese mousse (GF)*

Million Dolla' Slice for just \$11

layered buttery shortbread bar, salty caramel, dark chocolate ganache & toasted almonds*

Dark Chocolate Truffle Medallions \$11

3 rich ganache medallions, with coconut, almond meal & a touch of sea salt (GF, Vegan)*

Decadence of the Moment \$11

When the mood strikes us

BEVERAGES

- **Organic Coffee**

French press single pot \$4, big pot \$8

- **Hot Tea \$3.50**

Earl Grey, English Breakfast, Green, Chai, Minty Green, Lemon Ginger, Chamomile, Peppermint

- **Bubbles From the Fridge \$3.50**

*La Croix Sparkling (grapefruit, lemon, lime, plain)
San Pellegrino Soda (limonata or blood orange)*

PAYMENT NOTES:

- **DINE-IN PARTIES OF 6, OR TAKEOUT ORDERS OF 6 OR MORE ITEMS- 18% GRATUITY INCLUDED**
- **WE ARE CURRENTLY ACCEPTING CREDIT CARDS, CASH & APPLE PAY. NO MORE THAN 2 CARDS/SPLITS PER TABLE.**

MENU NOTES:

WE CAN'T LIST EVERY INGREDIENT FOR EACH MENU ITEM. IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET US KNOW, SO WE CAN ADVISE YOU ON CHOICES FOR YOUR MEAL. VERY EXTREME OR UNUSUAL ALLERGIES MAY NOT BE ABLE TO BE ACCOMMODATED.

***= POSSIBLE ALLERGEN- NUTS, SESAME OR FISH V= VEGETARIAN ITEM-NO CHEESE IS AN OPTION FOR SOME ITEMS GF=GLUTEN FREE**

OUR KITCHEN IS **NOT** A GLUTEN FREE OR ALLERGEN FREE FACILITY. BECAUSE OUR DISHES ARE PREPARED TO-ORDER, DURING NORMAL KITCHEN OPERATIONS, DESPITE OUR BEST EFFORTS, FOODS MAY COME INTO CONTACT WITH ONE ANOTHER.

LOVE ALWAYS @ SPOON
FEBRUARY 14, 2025

FIVE COURSES- \$100 PER PERSON

***Call for reservations. 50% deposit required. Cancellations accepted by 2/13, 3pm, after that deposit is kept.**

1st Amuse:

Celery Root White Chocolate Velouté
Poached Pear & Goat Cheese on Almond Thyme Shortbread

2nd Course: Choose one

Root Vegetable Gratin
with Creamed Corn Sauce & Crispy Shallots

Parsley & Pisco Cured Yellowtail
with Mango, Micro-cress & Preserved Calamansi Ponzu

Roasted Stonefruit
with Creamy Gorgonzola, Pecans & Herb Oil

3rd Intermezzo:

Shaved Fennel & Tiny Greens, Roasted Beet, Meyer Lemon Vinaigrette

4th Course: Choose one

Braised Beef Cheek
Fava Bean Puree, Zucchini Blossoms, Whiskey Demi-Glace, Fried Carrots

Black Cod
Curry Vinaigrette, Shitake Mushrooms, Guanciale, Potatoes Anna

Eggplant & Walnut Bourguignon
Caramelized Mirepoix, Creamy White Beans & Tomato Confit

5th Course:

Sweet Sampler for Two
Dark Chocolate Almond Butter Cups,
Raspberry Cream Cheese Bar with Grand Marnier Sauce,
Brown Butter Whoopie Pies with Cardamom Date Mousse Filling

****Menu subject to Chefs' creative alterations and availability of product****
Please no substitutions. All items are GF. Some can be vegan.