

Restaurant Progress, Winter 2021

Warm Sourdough / Cultured Butter 3

Camembert (*Cow's Milk, California*) 5

Point Reyes Blue (*Cow's Milk, California*) 5

Manchego (*Sheep's Milk, Spain*) 5

Barely Buzzed Cheddar (*Cow's Milk, Utah*) 5

Taleggio (*Cow's Milk, Italy*) 5

Point Reyes Gouda (*Cow's Milk, California*) 5

3 cheeses / 14

6 cheeses / 26

Boquerones en Vinagre, tomato. shallot. garlic. 9 *gf*

Smoked Salmon Mousse*, pickled red onion. capers. rye. 15

Rabbit Rilette, bread & butter pickles. onion marmalade. Baguette. 18

Foie Gras en Terrine, Brandy gelée. thyme. 19 *gf*

Beef Tartare*, dijon. worcestershire. shallot. capers. grana padano. cracker. 16

Little Gem, lemon garlic vinaigrette. pistachio. radish. grana padano. 14 *gf v*

Steamed Mussels*, chorizo. confit garlic. melted tomato. leek. 24 *gf*

Pork Belly, maple. sweet potato. goat cheese. pomegranate. pepitas. 25 *gf*

Linguini Puttanesca, sugo. capers. olives. anchovies. grana padano. 23

Pork Chop*, onion marmalade. brandied prunes. sage. 43 *gf*

Roasted Chicken, date. cipollini. lemon. rosemary. half bird / 25 whole bird / 40 *gf*

Restaurant Progress / 702 w Montecito Ave / @restaurantprogressphx

The Montecito Bottle Shop / 704 w Montecito Ave /

@the_montecito_bottle_shop

Dino's Pizza Napoletana / 1211 N 2nd St / @dinosnapoletana

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness, especially if you have certain medical conditions.

