

# MOODY'S

Autumn Dinner Menu

## STARTERS

- Truffled Deviled Eggs** 8  
Mushroom Duxelle
- Duck Liver Patè** 12  
House-Made Pickles
- Ahi Poke** 16  
Wonton Crisp
- Beef Tartare** 16  
Classic Preparation
- Crispy Calamari** 13  
Sweet Chili Sauce
- Shishito Peppers** 9  
Malt Vinegar Aioli and Maldon Salt
- Berkshire Belly & Avocado** 15  
62° Farm Egg, Béarnaise and Demi Glace
- Crispy Brussels Sprouts** 13  
Lemon Vinaigrette and Bacon Aioli
- Mt. Lassen smoked Trout** 13  
"Chip & Dip", Avocado, Crème Fraiche and Root Vegetable Chips

## SALADS & SOUPS

- Simply Artisan** 11  
Cucumber, Radish, Toy Box Tomato, House Vinaigrette
- Kohlrabi & Pear Salad** 13  
Dried Cherries, Walnuts, Frisee and Poppy Seed Vinaigrette and Bleu Cheese
- Fuji Apple and Farro Salad** 13  
House Bacon, Pomegranate, Arugula and Valbreso Feta Cheese
- Roasted Chioggia Beet Salad** 15  
Honey, Laura Chenel Chevre, Belgium Endive, Pistachios and Valencia Orange
- Moody's Tomato Soup** 10  
En Croûte
- Soup of the Day** 9

## HOUSEMADE PASTAS

- Delicata Squash** 26  
Brussels Leaves, Calabrian Chiles, Hazelnuts, Pecorino Cheese and Sage
- Wild Game Bolognese** 30  
Braised Lamb, Wild Boar and Brisket, With Mirepoix, Red Wine and San Marzano Tomatoes

## NEAPOLITAN PIZZA

- The Classic** 16  
Fresh Mozzarella, Basil and San Marzano Tomato Sauce
- The Farm** 18  
Chanterelles, Laura Chenel Goat Cheese, Butternut Squash, Pine Nuts and Balsamic
- Wild Boar Bacon & Dates** 18  
Point Reyes Blue Cheese, Pine Nuts, Topped With Arugula and Fennel Salad
- Dungeness Crab** 23  
House Ricotta, preserved Lemon, Leeks and Pomegranate

## ENTREES

- NIMAN RANCH Cheeseburger** 19  
House Ground Chuck and Brisket, Housemade Bun, Gruyere Cheese, Applewood Bacon and Fries  
*add Avocado or Fried Egg \$2*
- Autumn Garden Bounty** 25  
Quinoa, Pumpkin, Turnips, Carrots, Brussels Sprouts and Parsnips
- Bacon wrapped Tecumseh Chicken** 29  
Black Rice, roasted Kohlrabi, Thumbelina Carrots and Sauce Diable
- Salmon Creek smoked Pork Chop** 36  
Quince Puree, Tasso braised Leeks, Tokyo Turnips and Yams
- Niman Ranch Ribeye** 44  
Truffle Celeriac Puree, Spinach, Chanterelles, House Bacon and House Steak Sauce
- Hanger Steak Frites** 30  
Hand Cut French Fries and Sauce Béarnaise
- Braised Lamb Shank** 34  
Parsnip Puree, Lacinato Kale, Root Vegetables and Mint Chimichurri
- Pan roasted Day Boat Scallops** 37  
Kabocha Squash Puree, Brussels Sprouts, Salsify, Beech Mushrooms and Pomegranate Orange Butter

## SIDES

- Hand Cut French Fries** 6
- Truffle & Parmesan Fries** 8
- Seasonal Vegetables** 8
- Sautéed Organic Spinach** 7

EXECUTIVE CHEF WILLIAM BURNS

We proudly serve organic, seasonal, local ingredients when possible  
Private dining available ▪ Please inquire for details ▪ visit [www.moodysbistro.com](http://www.moodysbistro.com)

