

# PJ's



## GRAY'S CROSSING

### Small Plates

#### **Fresh Cheese — 9.**

Chef's house made ricotta, with salsa verde and Truckee Sourdough toast

#### **Shaved Spring Vegetable Salad — 11**

Shaved seasonal vegetables, mixed greens, manchego, almonds, with dijon honey herb vinaigrette

#### **Grilled Delta Asparagus — 8**

Lemon aioli, tarragon, and chervil

#### **Avocado Toast — 11**

Truckee Sourdough rye, topped with everything crumble

#### **Fried Cauliflower — 9**

Fresh cauliflower with brown butter vinaigrette and parsley

#### **Salt Crusted Young Potato — 7**

Pimiento Aioli

#### **Roasted Hen of the Woods Mushroom — 12**

Roasted garlic puree, shaved granna Padano, and lemon zest

### Somewhat Larger Plates

#### **Cured Troll Caught Salmon — 15**

Smoked oil, rye and nori crumble, onion relish, dill and red wine vinegar emulsion

#### **Confit Petaluma Chicken Leg — 21**

Soy/Ginger/Garlic glaze, with king trumpet mushrooms and cilantro

#### **Grilled Durham Ranch Pork Chop — 23**

Miso marinated, with charred broccoli raab, and stonefruit mostarda

#### **Slow Roasted Lamb Shoulder — 23**

Merguez spiced, with carrots and greek yogurt

Manager - Brian Putrimas

Chef de Cuisine - David Silva

Executive Chef - Bob Anderson