



10 DAYS OF DINING,
CULTURE & COMMUNITY

October 23rd - November 1st

THREE COURSE DINNER \$65 (per person)

PLEASE NO SUBSTITUTIONS

FIRST COURSE

(choice of)

Scoma's Famous Clam Chowder

Oyster Alla Scoma (4 piece Oysters)

"Rockefeller" inspired Pacific oysters, spinach, brandy-garlic aioli, Asiago cheese

Vegan Escarole & White Bean Soup

SECOND COURSE

(Choice of)

Caesar Salad

romaine spears, creamy garlic and Sicilian anchovy dressing, sourdough croutons

Organic Roasted Beet Salad

salt roasted red & golden beets, avocado, orange aged balsamic, fresh horseradish

THIRD COURSE

(Choice of)

Scoma's Dungeness Crabcake Dinner

two large crabcakes, early fall vegetables, organic barley & black rice mix

"Lazy Man's" Cioppino

a Fisherman's Wharf original: crab, shrimp, sea scallops clams, mussels,

fresh fin fish, calamari, "Mama" Scoma's rich tomato broth

Warm Vegan Farro Salad

with spiced winter squash and herb vinaigrette

Price does not include sales tax and gratuities

