

winter tropics

Origen a farm to fork restaurant

chef's tasting menu \$35, five courses

wine pairing \$18, five courses

artisan cheese course \$10, with paired wine

andalusian **boquerone**, BROKAW NURSERY cherimoya, olive oil flatbread, pineapple gum syrup, nance relish
gonzales byass fino, *tio pepe*, jerez de la frontera, andalusia S

TAYLOR FARM **lettuces**, TORY's FARM page mandarins, baked ricotta, TWIN GIRLS oro blanco vinaigrette
pacific rim estates 2010 *organic* riesling, columbia valley O

turkish lamb **köfte**, organic millet pilaf, herbed STRAUSS yogurt, spicy BROKAW mango chutney, fried CHUE name yam
artadi 2009 garnacha, *artazuri*, navarra S

sweet potato crusted hook & line caught **pacific cod**, buttered riverdog spaghetti squash, THREE SISTERS kiwi, gold rum
montessor 2009 sangiovese, *brumaio*, la marche O

artisan cheese: **robiola bosino**, cow & sheeps' milk, rose hip preserve, stem ginger shortbread, calamansi jelly
cooper mountain 2006 *vin glace* of pinot blanc, willamette valley, oregon B

ACME pan de mie **bread pudding**, HAMADA fukushi kumquats in syrup, fresh cream
bacalhã 2007 moscatel de setúbal, *j.p.moscatel*, azeitão, portugal S

truffles are back!

we secured a few more lovely truffles for your enjoyment
ask your server which dishes work best with:

- shaved oregon **white truffle** 4
- shaved french **burgundy truffle** 6.5
- origen smoked black **truffle salt** .5
- piemontese alba white **truffle honey** 3

NIBBLES

- international **olives** 4
- flash **fried spinach** 5
- pickled HEIRLOOM green zebra **tomatoes** 3.5
- artisan **cheeses** 12
 - DELLA walnut toasts, McKEOWN quince jam, pink peppercorn jam
- origen house **charcuterie** 14
 - duck & fig sausage, smoked salmon candy, cracklings
 - dry cured jamón, pork rilletes, creole mustard, whisky marmalade
- lobster & cheese **purses** 11.5
 - stewed McKEOWN quince, origen limoncello buerre blanc
- pan braised CABRILLO **brussels sprouts** 9.5
 - roasted PINNACLE shallots, chestnuts, sherry vinegar
- COKE FARM broccoli **soup** 7
 - FULL BELLY leeks, cream, sage, GLASSHOF roasted walnut oil
- dungeness crab stuffed IACOPI **artichoke** 9.5
 - BELLWETHER ricotta, chanterelles, OLSEN clementine drawn butter
- LITTLE ORGANIC nicolas **bravas** 7
 - pimentón salt, spicy tomato conserva, allioli

wood fired pizzas

- formaggio** 11
 - three cheeses, CAPAY OAKS xv oil, HAPPY BOY san marzano
- LITTLE ORGANIC purple fingerling **potato** 13.5
 - truffled cream, fresh thyme, shaved pecorino
- exotic **mushrooms** 17.5
 - chanterelle, maitake, porcini, shiitake, pioppini, portabellini
 - DIRTY GIRL baby dime leeks, gorgonzola
- LAUGHING BIRD **shrimp** 13.5
 - sonoma chèvre, chili flakes, COUNTY LINE red mustard
- BILBAO basque **chorizo** 14
 - HEIRLOOM stinging nettles, MAS PORTELL manchego
 - add calabrian chiles \$1 add shaved reggiano \$1.5
 - add jamón serrano \$3.5 add boquerones \$3
 - add COUNTY LINE wild arugula \$2
 - add RIVERDOG farm egg \$2

salads

- STAR ROUTE **wild arugula** 9
 - CAPAY OAKS xv arbequina olive oil, sel gris, reggiano
- COUNTY LINE **little gem** 9.5
 - K&J shin-li pear, toasted walnuts, blue cheese dressing
- purple **market salad** 8
 - HEIRLOOM orach & purple daikon, COUNTY LINE red frill mustard
 - EATWELL purple kohlrabi, TWIN GIRLS pomegranate vin

plates

- FULTON VALLEY **chicken bonny prince charlie** 15.5
 - DEVOTO apples, FULL BELLY almonds, origen *drambuie* cream
 - heirloom creamer potatoes, glazed CAPAY nantes
- wood oven roasted CREEKSTONE **ribeye steak** 27
 - HEIRLOOM winter vegetable mash, paprika butter
- MAPLE LEAF **duck breast à l'orange** 18.5
 - CHUE sunchokes, KATTENBERG seville jus, blood orange gastrique
- la **paella del día** *prepared to order, takes up to 30 minutes* 17.5
 - PERUVIAN LANTERN scallops, piquillo peppers, rosemary allioli
- hand rolled potato & ricotta **gnocchi** 14.5
 - LIBERTY duck ragu, porcini, house mascarpone
- LAUGHING BIRD shrimp **fried rice** 16.5
 - organic brown rice, HAMADA buddha's hand citron
 - DIRTY GIRL broccoli di cicco, sesame, bergamot emulsion
- MARIN SUN chuck **burger** 10
 - gruyère, ACME roll, spicy tomato chutney, pink onions
 - add caramelized onions \$1.5
 - add VANDE ROSE applewood smoked bacon \$2

accoutrements

- sautéed COUNTY LINE **rapinis**, garlic, chili flakes 5.5
- wood oven CATALAN **beets**, house crème fraîche 6.5
- seasonal vegetable **gratin**, reggiano 7
- HEIRLOOM ORGANICS market **stir-fry**, wasabi, sesame 5

Origen announces our first annual scottish festival,
in honor of Robbie Burns, born january 25, 1759

we'll be featuring housemade specialties like scotched salmon
venison haggis, finnan haddie, lamb pasties, arbroath smokies
partan bree, rumbledthumps & whisky marmalade
with a special selection of scots brews & malt whiskies.
thursday, january 19th through sunday, january 29th

all hail the haggis!

wednesday, january eighteenth