



modern american bistro and bar

## five dinner

### share

- tarte flambe** / fontina / squash / garlic confit / red pepper flakes 12
- orzo "mac & cheese"** / chanterelles / tomato jam 12
- american prosciutto** / pear salad / artichokes / roasted peppers / crostini 12

### appetizer

- roasted beets** / pt. reyes blue cheese / aged sherry vinegar / candied pecans 9
- butter lettuce salad** / mustard champagne vinaigrette / shallots / soft herbs 8
- braised pork belly** / apple cider vinegar glaze / gigante bean ragout / apple walnut salad 12
- dungeness crab cake** / remoulade / potato salad 14
- butternut squash soup** / brioche bread crumbs / spiced crème fraiche 7
- clams** / yukon potato / smoked bacon / thyme / pea sprouts 12
- grilled quail** / celery root puree / plum gastrique / rainbow swiss chard 14

### mains

- short rib "pot roast"** / saffron orzo / haricot vert / jus 22
- petrale sole** / dungeness crab mashed potatoes / crispy artichokes / saffron burre blanc 21
- halibut en papillote** / fennel / roasted peppers & mushrooms / herbed butter 21
- duck confit** / brussels sprouts / kabocha squash puree / mustard spatzle 19
- skirt steak** / crispy fries / haricot vert / baby carrots / choron 19
- ricotta ravioli** / braised duck / tomato / rosemary / parmesan 14

### sides

- crispy fries** / choron 5
- yellow wax beans** / haricot vert 5
- yukon potato puree** 5

"five" a celebration of the senses - we proudly support local, organic, sustainable farms & produce

chef scott howard's menu changes based upon market availability

2086 allston way, berkeley california | [www.five-berkeley.com](http://www.five-berkeley.com)

chef de cuisine

bob simontacchi

sous chef

banks white