

DINNER MENU



APPETIZERS

HOUSE CURED SALMON GRAVLOX, TOASTED PUMPERNICKEL-RYE, DILL CREAM CHEESE, PICKLED RED ONION 9.50

GOAT CHEESE, PHYLLO DOUGH, ROASTED PORTABELLA MUSHROOMS, OVEN ROASTED TOMATOES,
SAUCE PESTO 9

FARMHOUSE CHEESE PLATE, RAISIN WALNUT BREAD, THYME HONEY 3 CHEESE 7 5 CHEESE 12

CRAB CAKES, SHALLOT, RED BELL PEPPER, GREEN ONIONS, CAYENNE-ROASTED RED PEPPER MAYONNAISE 12

CREMINELLI FAMILY ARTISAN SALUMI, SICILIAN OLIVES, WHOLE GRAIN MUSTARD, SWEET COUNTRY BAGUETTE
(SERVES 2 PEOPLE) 15

WILD MUSHROOM SOUP, MINT OIL 7

PUMPKIN SOUP, BRULEED HONEY MARSHMALLOWS 7

SALADS

SALAD OF BABY GREENS, MICRO HERBS, CHERRY TOMATOES, SHAVED PERSIAN CUCUMBER, MEYER-LEMON VINAIGRETTE 7

HEART OF ROMAINE, HERB VINAIGRETTE, WHITE SPANISH ANCHOVY, SHAVED PARMEGGIANO-REGGIANO 8

PEAR SALAD, FRISEE, PANCETTA, BARTLET PEAR, TOASTED WALNUTS, PEAR VINAIGRETTE 8

BEET SALAD, CARAMELIZED HAZELNUTS, WATERCRESS, VANILLA CITRUS VINAIGRETTE 8

CLASSIC WEDGE, ICEBURG LETTUCE, APPLEWOOD SMOKED BACON, CRUMBLER BLUE CHEESE DRESSING, CHERRY TOMATOES,
DICED RED ONION 8.50

PASTA

CARAMELIZED PUMPKIN RISOTTO, PUMPKIN SEEDS, WHITE TRUFFLE OIL, PARMEGGIANO-REGGIANO 19

FOREST MUSHROOM PENNE, PARMEGGIANO-REGGIANO, BLACK OLIVES, ROSEMARY, CARAMELIZED ONIONS 17

PAPPARDELLE BL BOLOGNESE, HANDEMADE PAPPARDELLE, SHOKOLAAT'S SIGNATURE BOLOGNESE, PARMEGGIANO-
REGGIANO 19

RAVIOLI, FILLED WITH BAKED SWEET ONIONS, ROASTED MUSHROOMS, GOAT AND MARSCAPONE CHEESES, BROWN BUTTER,
THYME 15

SEMOLINA RIBBONS, TOMATO BRAISED LAMB SHANK, CHICKPEAS 19

FISH

FILET OF SOLE, BRAISED FLAGEOLETS, CRANBERRY BEANS, GREEN BEANS, HONEY ROASTED SWEET POTATOES, CAULIFLOWER,
BROCCOLI RABE, NUTMEG CREAM SAUCE 23

ATLANTIC SALMON, FENNEL, CELERY ROOT, BROCCOLI RABE, EGGPLANT PUREE, WHITE WINE-SAFFRON BROTH 21

DAY BOAT SCALLOPS, HANDMADE NOODLES, HERB SAUCE, CHICKPEAS, GOLDEN ONIONS 27

MEAT

VEAL RACK, ROASTED WILD MUSHROOMS, SOFT HERB POLENTA, GLAZED CARROTS, THYME-ROSEMARY BUTTER 26

DUCK BREAST, HONEY ROASTED SWEET POTATOES, PUMPKIN, PUMPKIN SEEDS, ORANGE SECTIONS, ORANGE GRAND
MARNIER SAUCE 23

RACK OF LAMB, PUREE OF POTATOES, RUTABAGA, GREEN BEANS, SHOKOLAAT'S SIGNATURE SAUCE 27

BRAISED SHORT RIBS, PUREE OF POTATOES, CARAMELIZED CIPOLLINI ONION, TOYBOX CARROTS, GREEN BEANS, MEYER LEMON
DRESSED WATERCRESS 23

LAMB SHANK SHEPHERD'S PIE, BRAISED LAMB SHANK, ROASTED ROOT VEGETABLE, ROASTED TOMATOES, CARAMELIZED ONIONS,
TURMERIC-PUREE OF POTATOES 20

SHOKOLAAT BURGER, HANDMADE PATTY, ORGANIC BRIOCHE BUN, CARAMELIZED ONION, BLUE CHEESE, ROASTED ROSEMARY-
POTATOES 15

SOUFFLE (ALLOW 15 MIN PREPARATION)

GRAND MARNIER SOUFFLE 10

BITTERSWEET CHOCOLATE AND AGED DARK RUM SOUFFLE 10

ALL ITEMS PREPARED WITH LOCALLY SOURCED INGREDIENTS WHEN SEASONALLY AVAILABLE.

516 UNIVERSITY AVE, PALO ALTO, CALIFORNIA 94301

650.289.0719

WWW.SHOKOLAAT.COM