

CORONET

RESTAURANT

SMALLER PLATES

PÂTÉ DE CAMPAGNE 20

pork & liver pâté with pistachio, kale & bacon 🍷

ANGUS BEEF RILLETTES 22

herbed sunflower seed crust, cherry fennel mostarda, barrio levain 🌿 🍷

ROASTED CAULIFLOWER TERRINE 19

walnut-mushroom duxelles, beet & butternut squash, barrio levain 🍄 🍷

SMOKED WHITEFISH RILLETTES 21

🌟 mussel escabeche, endive, black garlic emulsion, pomme maxime, barrio crostini 🍷

ROASTED BUTTERNUT & FRISÉE SALAD 18

cran-raspberry gastrique, pistachio cream, spiced popcorn 🍄 🌿

PORCINI & CHESTNUT SOUP 16

pickled wild mushrooms, local olive oil, fresh herbs 🍄 🌿

CHARRED BUTTERNUT PANNA COTTA 19

onion ash, pistachio coconut sambal, black garlic oil 🍄 🌿

OYSTER MUSHROOM TEMPURA 21

pickled melon, green papaya salad 🍄

SNAILS IN THE GARDEN 24

escargot, spicy pork sausage, roasted root vegetables, aioli, hazelnut-brown butter

LARGER PLATES

SPICED WINTER SQUASH 34

mole negro y rojo, sauteed cannellini, rainbow chard 🍄 🌿

HERB CRUSTED SEA BASS 42

grilled prawn, saffron risotto, bouillabaisse sauce 🍷

WILD BOAR BIRRIA BUCATINI 38

local ceres pasta, queso oaxaca frico, green chili sauce, masa & chili threads

ON THE FOREST FLOOR 51

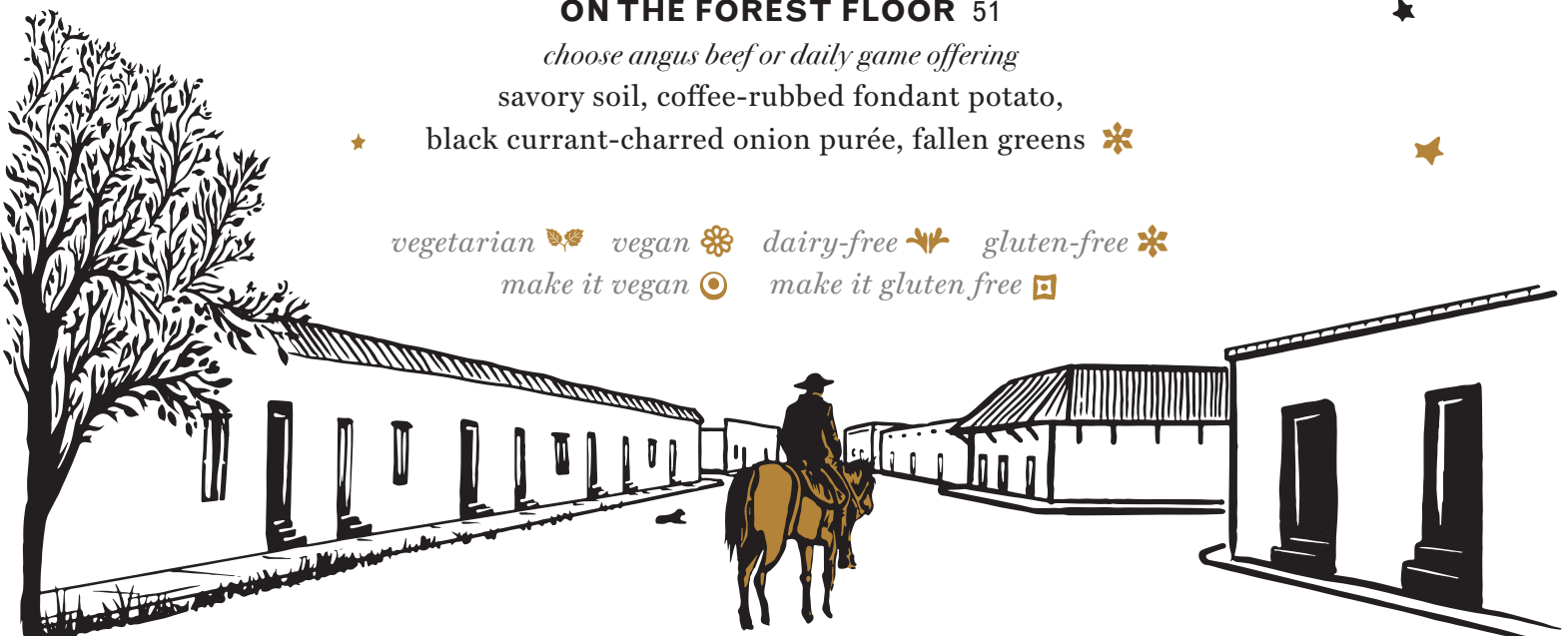
choose angus beef or daily game offering

savory soil, coffee-rubbed fondant potato,

🌟 black currant-charred onion purée, fallen greens 🌿

vegetarian 🌿 vegan 🍄 dairy-free 🌿 gluten-free 🌿

make it vegan 🍷 make it gluten free 🍷





PLEASE VISIT OUR MARKET

Find and purchase our homemade goods,
tabletop items, local artisan wares & more!

OPEN EVERY DAY

We would like to thank our local friends, bakers, makers & vendors:

★	SOUTHWINDS FARM	CAFFE LUCE
	VISTA MICROGREENS	MAYA TEA
	BARRIO BREAD	SAND RECKONER
	DESERT PEARL MUSHROOMS	HAMILTON DISTILLERS ★
	CERES PASTA	DOS MANOS APIARIES ★
	MISSION GARDENS	MERCHANT'S GARDEN ★

The Coronet proudly serves sustainable proteins from a scratch kitchen.
We care that our proteins are ethically sourced with minimal environmental impact.
We also source organic and local produce & other goods whenever possible.

Please understand that these ethics impact pricing and portion size.

Please be aware that there are milk, egg, tree nuts, soy, wheat, fish
& crustacean shellfish in the kitchen. **There are no peanuts.**
We will do our best to accommodate allergies and proclivities,
however the kitchen itself is not allergen free.

We can accommodate omissions whenever possible.

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*

★ Large Plate Only - Split Charge - \$10
A 22% Gratuity will be added to parties of 6 or more.