



Select 3, 4 or 5 courses from the items below:

-----Starters-----

**Yuzu-cured salmon crudo (\$5 supplement)**

Brazil nut pesto, edamame-avocado mousse, black garlic oil, cilantro espuma

**Creamy wild mushroom soup** (vegetarian)

Truffled mushroom crostini, chervil, crispy maitake mushrooms

**Truffle-chili shrimp mousse**

Saffron rouille, brioche toast with radishes, fennel and apples, sweet chili emulsion

**Hermit's nest salad** (vegetarian)

Confit tomato, olive tapenade, roasted eggplant purée, sourdough crouton and feta-honey cream beneath a mound of baby red romaine lettuce

**Crispy sunchokes** (vegetarian)

Garnet yam causa, warm garlic-baker's yeast cream, pickled persimmon, belgian endive

-----Main Courses (for 3 courses, choose 1, for 4 or 5 courses, choose up to 2)-----

**Coffee and roasted chili marinated hangar steak (\$7 supplement)**

Grilled squash, confit potatoes, smoked turnips, jalapeno-herb sauce, mulled prune jus

**Rajasthani "khad" chicken**

Recipe of nomads, prepared for kings. Slow-braised chicken leg with cashews, dried rose, browned onions and mild chilies, served with a cilantro-herb salad, kitchari and crisp flat bread

**Olive oil poached local halibut**

Golden curry sauce, pear and Jimmy Nardello pepper chutney, pickled kumquats, corn and peas

**Slow-roasted squab (\$7 supplement)**

Miso-scented squab breast, squab leg kebab, romanesco cauliflower, porcini risotto, caramelized soy jus

**Crisp lentil topped paneer** (vegetarian)

Smoked kale sauce, haricot verts, green peas, rich cashew-onion sauce

-----Desserts-----

**Malted buckwheat and carrot cake**

Miso vanilla ice cream, passion fruit, chantilly cream, honey tuille

**Jasmine butternut squash panna cotta**

Fresh citrus, popped sorghum brittle, fresh and stewed berries

**Mint-chocolate budino**

Dense chocolate pudding topped with caramelized nuts and cardamom milk

**Pineapple-ginger olive oil cake**

Almond tuille, citrus cream, golden raisins

**Earl grey and lemongrass crème brulee**

Passion fruit curd, fresh berries, truffled streusel

**Housemade custard-style ice cream**

3 scoops, chef's choice. Please tell us about your dietary restrictions!

3 courses 80    4 courses 100    5 courses 110

Optional wine pairing 10/course

Chef/Owner: Sachin Chopra

### Sparkling Wine by the Glass

Laurent Perrier La Cuvée Champagne Brut, France, NV	22
Llopert Cava Brut Rose Reserva, Spain, 2019	13
Lucien Albrecht Cremant de Alsace Brut, France, NV	12

### White Wine by the Glass

Long Meadow Ranch Estate Sauvignon Blanc, Rutherford, 2020	13
Poet's Leap Columbia Valley Riesling, Washington, 2020	12
MacRostie Sonoma Coast Chardonnay, 2019	13

### Rosé Wine by the Glass

Cellars 33 Rosé of Pinot Noir, Sonoma, 2020	11
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### Red Wine by the Glass

Crossbarn Pinot Noir by Paul Hobbs, Sonoma Coast, 2019	18
LaFond SRH Series Syrah, Santa Rita Hills, 2018	15
Cantos de Valpiedra Rioja (Tempranillo), 2017	13
LMR Farmstead Cabernet Sauvignon, Rutherford, Napa, 2020	17
Wolff&Father Zinfandel, Morgan Hill, Santa Clara Valley, 2016	10 – glass 30 – carafe

### Bottled/Canned Beer and Cider

Wolff&Father Watsonville Brut Hard Cider	11
Allagash White Ale	8
Lost Abbey Farmhouse Lager	9
Scrimshaw Pilsner	8
Pacific Magic West Coast IPA	8
Delirium Tremens Belgian Blonde Ale	11
Hitachino Nest Ginger Brew	12
Einstök Wee Heavy Scotch Ale	8

### Non-Alcoholic Beverages

Bottled still water	7	Sparkling water	7
Pomegranate apple cider	5	Sparkling lemonade	5
Blood orange soda	5	Clementine-peach spritzer	5
French press coffee	5	Hot tea	5
Espresso/Americano	3	Latte/Cappuccino	5

*20% automatic gratuity will apply to parties of 6+*  
*Corkage fee: 15      Outside dessert fee: 2/person*