



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, hibiscus espuma

Truffle-chili shrimp mousse

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

Garnet yam and citrus soup (vegetarian)

Jalapeno oil, poblano-pistachio gremolata, soft poached egg (\$3 split charge)

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

Smoked baby potatoes (vegetarian)

Applewood smoked baby potatoes, sweet corn, pimento cheese fonduta, horseradish schmear

-----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 buttery flat bread

Olive oil poached local halibut

Labneh-goat cheese potatoes, spring peas, crunchy salsa macha (contains peanuts), seaweed beurre blanc

Slow-roasted squab (\$7 supplement)

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

Crunchy lentil topped paneer (vegetarian)

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

-----Desserts-----

Malted buckwheat and carrot cake

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

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

Earl grey and lemongrass crème brulee

Passion fruit curd, fresh berries, 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

H Bourgeois Sancerre (Sauvignon Blanc), France, 2021	14
Poet's Leap Columbia Valley Riesling, Washington, 2020	12
Lincourt Steel Chardonnay, Santa Rita Hills, 2021	11

Rosé Wine by the Glass

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

Cellars 33 Hummingbird Hill Pinot Noir, Sonoma Coast, 2017	17
LaFond SRH Series Syrah, Santa Rita Hills, 2018	15
Chateau Pesquié Grenache blend, Venoux, France, 2019	11
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
Otherwise Brewing Gluten Free Western Addition Pale Ale	9
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