



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

-----Starters-----

Lemon and thyme cured hamachi crudo (\$5 supplement)

Honeydew melon, citrus, pickled kohlrabi, Thai-inspired melon gazpacho

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)

Asparagus and fava leaf salad (vegetarian)

Fennel-orange ricotta, edamame, blood orange, hazelnut, hazelnut oil

Crispy smoked baby potatoes (vegetarian by request)

Sweet corn, pimento cheese fonduta, horseradish-chlorophyll schmear, applewood smoked bacon lardons

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

Shallot-soy marinated hangar steak (\$7 supplement)

Blackened vegetable barley, confit mushroom and cipollini onion, black garlic potato croquette, miso cherries

Rajasthani "khad" duck

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

Pan-seared local red snapper

Labneh-goat cheese potatoes, cilantro zhoug, spring peas, salsa macha (contains peanuts), nori beurre blanc

Slow-roasted squab (\$7 supplement)

Confit and fresh carrots, fennel, tomato risotto, smoked heirloom carrot mole

Mughlai paneer kofta (vegetarian)

Delicate cashew-cheese-potato dumplings flavored with roasted ginger and garlic and served with cashews, raisins, sauteed spinach and mawa sauce

-----Desserts-----

"Pineapple Express" Basque cheesecake

Intensely caramelized cheesecake with smoked pineapple, chipotle-achiote pineapple chutney, pickled blueberries, pineapple meringue and chantilly cream

Malted rye flour and carrot cake

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

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 gelato and sorbet

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
Bellenos Cremant de Bourgogne Brut, France, NV	13

White Wine by the Glass

H Bourgeois Sancerre (Sauvignon Blanc), France, 2022	14
Huber Grüner-Veltliner Terrassen, Austria, 2020	12
Poet's Leap Columbia Valley Riesling, Washington, 2020	12
Lincourt Steel Chardonnay, Santa Rita Hills	11

Rosé Wine by the Glass

Mallea Vineyards Rosé of Grenache, Santa Barbara, 2021	12
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Red Wine by the Glass

Cellars 33 Pinot Noir, Sonoma County, 2021	16
LaFond SRH Series Syrah, Santa Rita Hills, 2018	15
Chateau Pesquié Grenache blend, Ventoux, France, 2019	11
Hook & Ladder Cabernet Sauvignon, Chalk Hill, Sonoma, 2020	16
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
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