



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

-----Starters-----

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

Summer melon, citrus, pickled kohlrabi, Thai-inspired melon sauce

Smoked shrimp with charred watermelon

Red onion, mint, peanut, crispy onion, brown sugar glaze

Heirloom tomato and pineapple gazpacho (vegetarian)

Onion pakora, feta, cherry tomato, pickled cucumber

A wedge salad it is not (vegetarian)

A hemisphere of crunchy iceberg lettuce topped with smoked mushroom-fig jam, quail egg, radishes and fresh figs with blue cheese-jalapeño dressing

Crispy smoked baby potatoes (vegetarian by request)

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

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

Slow-roasted lamb loin (\$7 supplement)

Crisp potato and pear pavé, andouille sausage and roasted pepper kofta, lamb reduction

Beer-braised pork cheek

Coriander-carrot puree, bok choy, pickled apple, barley with corn sofrito, andouille nage

Pan-seared king salmon

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

Stuffed chicken roulade, hunter style

Chicken thigh, caraway-duck sausage, sauce supreme, french carrots, confit onion

Warm-spiced cauliflower (vegetarian)

Tender roasted cauliflower seasoned with Lebanese hawajj and served with tomato-lemon chickpeas, strawberry zhoug, serrano yogurt

-----Desserts-----

"Pineapple Express" cheesecake

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

Cake 'n Ice Cream

Dark chocolate cake, salted caramel, confit strawberries, miso-vanilla ice cream

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

Sparkling Wine by the Glass

Laurent-Perrier Champagne Brut La Cuvee, France, NV	22
Llopart 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, 2021	12
Poet's Leap Columbia Valley Riesling, Washington, 2020	12
Lincourt Steel Chardonnay, Santa Rita Hills, 2022	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, 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
Hitachino White Ale	12
Lost Abbey Farmhouse Lager	9
Scrimshaw Pilsner	8
Otherwise Brewing Gluten Free Western Addition Pale Ale	9
Devil's Canyon Western IPA	10
Delirium Tremens Belgian Blonde Ale	11
Einstok 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