



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

-----Starters-----

Seared scallop and salmon terrine (\$5 supplement)

Apple and dill jus, salad of granny smiths, cucumber and radishes, spiced peanuts, sea trout caviar

Smoky shrimp with spiced watermelon

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

Caramelized onion soup (vegetarian)

Soft and crispy quinoa, baby squash, toasted yeast, truffle essence

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

Warm salad of charred cabbage (vegetarian)

Arrowhead cabbage, almonds, mint, miso-smoked butter 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)-----

Australian wagyu coulotte steak (\$8 supplement)

Crisp potato and pear pavé, andouille sausage kofta, caramelized hazelnut purée, tare sauce

Mughlai lamb shammi kebabs

Luxurious lamb kebabs made with clarified butter and cardamom, yogurt potatoes, creamy cashew sauce, coriander-cheese poori

Pan-seared king salmon

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

Miso marinated breast of squab (\$7 supplement)

Braised fennel, charred fall squash, cashew gremolata, red curry emulsion

Warm-spiced cauliflower (vegetarian)

Tender roasted cauliflower marinated with mustard oil and served with paneer, tomato-lemon chickpeas, strawberry zhoug and honey-walnut 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

Lemon verbena panna cotta

Housemade granola, hot blackberry jam, candied peppers, verbena dust

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 12/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
Claiborne & Churchill Dry Riesling, Central Coast, 2021	12
JAX Vineyards Y3 Chardonnay, Napa Valley, 2021	12

Rosé Wine by the Glass

Naidu Wines Rosé of Pinot Noir, Sonoma Coast, 2022	13
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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
Pacific Magic IPA	8
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*