



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

-----Starters-----

Pan-seared scallop

Blood orange, miso beurre blanc, wild mushroom mashed potatoes

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 and radishes with blue cheese-jalapeno dressing

Graffiti eggplant with buratta (vegetarian)

Honey-miso glazed eggplant, kecap manis sauce, allium and pepper salad, roasted peanuts

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

Minced lamb patties made with clarified butter and cardamom, pan-fried and served with yogurt potatoes, creamy cashew sauce and coriander-cheese poori

Pan-seared king salmon

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

Vaudovan spiced breast of squab (\$7 supplement)

Braised fennel, charred squash, cashew gremolata, roasted onion and fennel sauce

Warm-spiced cauliflower (vegetarian)

Tender roasted cauliflower marinated with roasted cumin and coriander, street-style garbanzo beans, salad of tomatoes, mint and pomegranate, mint raita

-----Desserts-----

Custard cake

Poached persimmon, candied apricot, yuzu creameaux, pineapple essence

Salted caramel tart

Dark chocolate-caramel ganache, milk chocolate, 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 85 4 courses 105 5 courses 115

Optional wine pairing 12/course

Sparkling Wine by the Glass

Champagne Aubry Brut, Premier Cru, France, NV	23
Llopart Cava Brut Rose Reserva, Spain, 2019	13
Bellenos Cremant de Bourgogne Brut, France, NV	13

White Wine by the Glass

Astrolabe Awatere Valley Sauvignon Blanc, New Zealand, 2021	12
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
--	----

Red Wine by the Glass

Cellars 33 Pinot Noir, Sonoma County, 2021	16
Chateau Pesquié Grenache blend, Ventoux, France, 2019	11
J Lohr Hilltop Cabernet Sauvignon, Paso Robles, 2020	12
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
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