



Select 3, 4 or 5 courses per person:

-----Starters/Appetizers-----

Pan-seared scallop

Blood orange, miso beurre blanc, wild mushroom mashed potatoes (add a 2nd scallop for \$7)

Fancy pants shrimp cocktail

Charred hearts of palm, coconut- habanero leche de tigre, pink lady apples

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, Persimmon, quail egg and radishes with blue cheese-jalapeño dressing

Honey-miso glazed eggplant with burrata (vegetarian)

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/Entrees (for 3 courses, choose 1; for 4 or 5 courses, choose up to 2)-----

Australian wagyu coulotte steak (\$8 supplement)

Baby squash, buttered spinach, Thai basil, roasted tomato vierge

Lamb osso bucco "kosha mangsho"

Bengali style braised lamb, root vegetables, ghee pulao with cashews and dried fruit

King salmon, Wazwan style

A festive Kashmiri preparation, with hing aloo, paneer, green peas and ginger-tomato sauce

Vaudovan spiced breast of squab (\$7 supplement)

Blue cheese risotto, compressed Asian pear, wild mushrooms a la Grecque

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-----

Catalan style burnt cheesecake (\$3 supplement)

Deeply caramelized, creamy cheesecake, with hot honey and yuzu brioche

Custard cake

Poached persimmon, candied apricot, yuzu creameaux, pineapple essence

Salted caramel tart

Dark chocolate-caramel ganache, milk chocolate, miso-vanilla ice cream

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
Llopert Cava Brut Rose Reserva, Spain, 2019	14
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
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Red Wine by the Glass

Crossbarn by Paul Hobbs Pinot Noir, Sonoma Coast, 2020	17
LaFond SRH Series Syrah, Santa Rita Hills	15
Chateau Pesquié Grenache blend, Ventoux, France, 2019	11
LMR Farmstead Cabernet Sauvignon, Napa, 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*