



Select 3, 4 or 5 courses per person:

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

**Pan-seared scallop**

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

**Smoked black cod**

Citrus-sesame kosho, avocado, baby tomato, pistachio zaatar

**Caramelized onion soup** (vegetarian)

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

**Ode to My Wife** (vegetarian)

Salad of treviso radicchio, hazelnuts, cucumber ribbons, salt roasted beets, coriander cheese and carrot-sesame vinaigrette

**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)-----

**Prime beef tenderloin (\$10 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

**Porcini-crusted venison loin (\$8 supplement)**

Smoked beets, beet gel, confit mushrooms, blue cheese risotto

**Lebanese inspired heirloom cauliflower** (vegetarian)

Black lentil cous cous, olive-date hummus, pomegranate, pistachio, toum garlic sauce

-----Desserts-----

**Meyer lemon posset**

Crisp meringue, apple, caramelized white chocolate ganache

**Custard cake**

Poached comice pear, candied apricot, yuzu creameaux, pineapple essence

**Salted caramel tart**

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

**Catalàn style burnt cheesecake (\$3 supplement)**

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

**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

Laurent-Perrier Champagne Brut La Cuvee, France, NV	22
Llopart Cava Brut Rose Reserva, Spain, 2019	14
Bellenos Cremant de Bourgogne Brut, France, NV	13

### White Wine by the Glass

H Bourgeois Sancerre (Sauvignon Blanc), France, 2022	14
Poet's Leap Columbia Valley Riesling, Washington, 2020	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	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
Scrimshaw Pilsner	8
Lost Abbey Farmhouse Lager	9
Pacific Magic IPA	8
Delirium Tremens Belgian Blonde Ale	11

### Non-Alcoholic Beverages

Bottled still or sparkling water	7	Blood orange soda	5
Pomegranate apple cider	5	Sparkling lemonade	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