



Select 3, 4 or 5 courses per person:

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

Pan-seared scallop

Blood orange, miso beurre blanc, green mashed potatoes (add a 2nd 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

Smoked beet and citrus tartare (vegetarian)

Garbanzo beans, apple, vadouvan yogurt, potato crisps

-----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-cruste venison loin (\$8 supplement)

Butternut passion fruit cream, confit sweet potatoes and king oyster mushrooms, jaeger sauce, crisp rice

Golden roasted cauliflower (vegetarian)

Black lentil cous cous, smoked pineapple, pineapple harissa

-----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

Catalan 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
Llopert Cava Brut Rose Reserva, Spain, 2019	14
Bellenos Cremant de Bourgogne Brut, France, NV	13

White Wine by the Glass

Eidos de Padriñán Abariño, Rias Baixas, Spain, 2020	13
Poet's Leap Columbia Valley Riesling, Washington, 2020	12
JAX Vineyards Y3 Chardonnay, Napa Valley, 2021	12

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
Chateau Pesquié Grenache blend, Ventoux, France, 2019	11
Donelan Family Syrah, Cuvee Christine, Sonoma County, 2018	16
Hook & Ladder Cabernet Sauvignon, Chalk Hill, 2020	16
Wolff&Father Zinfandel, Gilroy, Santa Clara Valley, 2018	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
Devil's Canyon Western IPA	10
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