



Select 3, 4 or 5 courses per person:

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

**Pan-seared scallop**

Lobster polenta, charred corn sofrito, mustard buerre blanc, citrus (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

**Thai-inspired chicken larb**

A flavorful salad of minced chicken with scallions, peanuts, mint, lime and fish sauce served with smoked cream and potato crisps

**Summer asparagus** (vegetarian)

Poached duck egg, frisée, crisp rice and pistachios, ricotta cream

**Smoked beet tartare** (vegetarian)

Garbanzo beans, apple, citrus, vadouvan yogurt, potato crisps

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

**Dry-aged New York strip 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

**Porcini-crusted venison loin (\$10 supplement)**

Parsnip cream, summer roots, jaeger sauce, parsnip chip

**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

**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

Long Meadow Ranch Estate Sauvignon Blanc, Rutherford, 2023	14
Claiborne + Churchill Dry Riesling, Central Coast, 2021	12
Lincourt Steel Chardonnay, Santa Rita Hills, 2022	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
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
Lost Abbey Farmhouse Lager	9
North Coast Scrimshaw Pilsner	8
Devil's Canyon Western IPA	10
Delirium Tremens Belgian Blonde Ale	11
Einstök Wee Heavy Scotch Ale	8

### 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*