



Select 3, 4 or 5 items per person:

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

Pan-seared scallop

Minted tapioca pearls, corn sofrito, crispy chicken skin, mustard buerre blanc (add a 2nd scallop +\$7)

Smoked black cod

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

Ginger-star anise cured Hamachi crudo

Pearled Champagne sabayon, smoked pineapple, pineapple-ginger leche de tigre, fermented black radishes

Caramelized onion soup (vegetarian)

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

Ode to My Wife (vegetarian)

Treviso radicchio, hazelnuts, cucumber, salt roasted beets, coriander cheese and carrot-sesame vinaigrette

Thai-inspired chicken larb

Minced chicken dressed with scallions, peanuts, mint and lime, with smoked cream and potato crisps

Summer asparagus (vegetarian)

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

Truffled goat cheese and onion tart (vegetarian)

Savory tart tatin with caramelized onions, goat cheese yogurt, grapes, hot oil, radishes, pine nuts, micro arugula

Hipster avocado toast

Crisp croissant, avocado, hot burrata, lemon confit, aged Parmesan Reggiano, fresh greens

-----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

Haryali chicken kebabs

Almond and onion sauce with mint, yellow wax beans, baby carrots, raisin-ghee pulao

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

Hay-roasted carrots (vegetarian)

Carrot essence, carrot leather, dates, barley, spiced almonds

Parisienne gnocchi (vegetarian)

Crisp choux pastry, sweet corn, pole beans, horseradish chard purée

-----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 or 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
Poet's Leap Columbia Valley Riesling, Washington, 2022	10
JAX Vineyards Y3 Chardonnay, Napa, 2022	12

Red Wine by the Glass

Cellars 33 Pinot Noir, Sonoma County, 2021	16
Donelan Family Syrah, Cuvee Christine, Sonoma County, 2018	16
Dashe Cellars Dry Creek Reserve Zinfandel, 2022	17
Hook & Ladder Cabernet Sauvignon, Chalk Hill, 2020	16
Wolff&Father Red, 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
Hitachino Nest White Ale	12
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

*20% automatic gratuity will apply to parties of 6+
Corkage fee: 15 Outside dessert fee: 2/person*