



Select 3, 4 or 5 items per person:

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

**Smoked black cod**

Charred jalapeño potato salad, citrus, kosho, wild watercress

**Ginger-star anise cured Hamachi crudo**

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

**Yam and citrus soup (vegetarian)**

Charred pablano pepper, squash, bagel spice, coral tuille, hot honey

**Ode to My Wife (vegetarian)**

Radicchio, hazelnuts, cucumber, fennel, salt roasted beets, coriander cheese, carrot-sesame vinaigrette

**Thai-inspired chicken larb**

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

**Truffled goat cheese and onion tart (vegetarian)**

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

**Late summer tomatoes**

Ripe marble stripe tomatoes, white almond gazpacho, burrata, summer squash, cucumber, tomato gel

-----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)**

Pepita -tomatillo salsa, baby bok choy, zucchini, king oyster mushroom, 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

**Bison ribeye (\$10 supplement)**

Leek emulsion with truffle and tomato, sunchoke fondant, charred broccolini

**Smoked heirloom carrots (vegetarian)**

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

**Crispy Parisienne gnocchi (vegetarian)**

Mushroom and pepper escabeche, pickled cauliflower, cauliflower espuma

-----Desserts-----

**Meyer lemon posset**

Crisp meringue, apple, caramelized white chocolate ganache

**Impossible layer cake**

Coffee chocolate cake, cinnamon dulce de leche flan, toasted pecans, brandied crème anglais

**Pistachio and rose tart**

Damascus rose and vanilla pastry cream, miso-vanilla gelato

**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
Llopert 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
JAX Vineyards Y3 Chardonnay, Napa, 2022	12

### Rosé Wine by the Glass

Mallea Vineyards Rosé of Grenache, Santa Barbara, 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
Delirium Tremens Belgian Blonde Ale	11
Devil's Canyon Western IPA	10
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	4	Latte/Cappuccino	5

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