



Select 3, 4 or 5 items per person:

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

Saffron and cardamom paneer kebabs

Winter mushrooms, spinach emulsion

Smoked black cod

Charred jalapeño potato salad, citrus, kosho, wild watercress

Soy brown butter poached halibut

Squash noodles, wakame and star anise crème

Beer and cheddar soup (vegetarian)

Jalapeño-onion-apple focaccia, spiced maple syrup

Frisée salad, carrot “gravlax” (vegetarian)

Soy and seaweed cured carrots, citrus, pita croutons, golden sultanas, parmesan pepper dressing,

Lemongrass-cilantro shrimp

Tamil ginger fried rice cake, Goan sol, pickled purple carrots

Truffled goat cheese and onion tart (vegetarian)

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

Autumn tomatoes (vegetarian)

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, Romano beans, baby carrots, raisin-ghee pulao

Warm spiced coffee-cured king salmon

Flavored with dried ginger, cinnamon and cloves, blackened salsify, confit carrots, haricot verts, pickled mango

Umpqua Valley pasture-raised lamb loin (\$8 supplement)

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

Sumac and cumin smoked carrots (vegetarian)

Chickpeas with baharat, cucumber, black sesame yogurt, carrot leather, spiced almonds

Parisienne gnocchi (vegetarian)

Mushroom and pepper escabeche, pickled cauliflower, cauliflower espuma

-----Desserts-----

Rosemary apple tart

Pecan crust, caramelized pears, whipped maple cream

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

Bittersweet chocolate cheesecake

Orange cream, olive oil, sea salt

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, 2021	14
Bellenos Cremant de Bourgogne Brut, France, NV	13

White Wine by the Glass

H Bourgeois Sancerre (Sauvignon Blanc), France, 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
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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
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*