



Select 3, 4 or 5 items per person:

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

**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, yellow wax 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

**Crispy Parisienne gnocchi** (vegetarian)

Mushroom and pepper escabeche, pickled cauliflower, cauliflower espuma

-----Desserts-----

**Rosemary apple tart**

Pecan crust, caramelized figs, 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
Llopart 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

Crossbarn Pinot Noir, Sonoma Coast, 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*