



Select 3, 4 or 5 items per person from everything listed below:

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

Saffron and cardamom paneer kebabs (vegetarian)

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

Warm terrine of chicken and vegetables

Confit garlic, piccalilli, hazelnuts, mustard emulsion

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

Honey-roasted delicata squash (vegetarian)

Sweet potato hummus, spiced almonds, fennel-potato crisp

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
Llopart Cava Brut Rose Reserva, Spain, 2021	14
Naidu Wines North Coast Brut, NV	17

White Wine by the Glass

LMR Estate Sauvignon Blanc, Rutherford, 2023	14
Claiborne + Churchill Dry Riesling, Central Coast, 2021	12
JAX Vineyards Y3 Chardonnay, Napa, 2022	12

Red Wine by the Glass

Cellars 33 Pinot Noir, Sonoma County, 2021	16
LaFond SRH Series Syrah, Santa Rita Hills, 2019	15
Dashe Cellars Dry Creek Reserve Zinfandel, 2022	17
Hook & Ladder Cabernet Sauvignon, Chalk Hill	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
Hitachino Nest White Ale	12
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*