



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

**Salad Lyonnaise** (vegetarian by request)

Friseé, chives, bacon, soft-poached egg, green apple, shallot-yuzu vinaigrette

**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

**Charred asparagus and Asian pear** (vegetarian)

Pearl cous cous with peppers and goat cheese, burnt honey-persimmon vinaigrette

-----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 chicken terrine "presse"**

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)

Crispy lion's mane mushrooms, porcini cream, kale emulsion

-----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
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	15
Dashe Cellars Dry Creek Reserve Zinfandel, 2022	17
Hook & Ladder Cabernet Sauvignon, Chalk Hill, 2021	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