



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

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

Saffron and cardamom paneer kebabs (vegetarian)

Winter mushrooms, spinach emulsion

Double black cod

Java and orange scented black cod, lemon anchovy emulsion, kohlrabi, lemon verbena essence

Yam and black garlic soup (vegetarian)

Spiced dates, apples, roasted cashews

Salad Lyonnaise (vegetarian by request)

Friseé, chives, bacon, soft-poached egg, green apple, shallot-citrus 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)-----

American wagyu New York strip steak (\$8 supplement)

Mushroom XO, duck fat potatoes, roasted tomato vierge

“Jerk” braised prime beef shortrib (\$6 supplement)

Crispy polenta, spinach, winter roots, balsamic jus

Roasted swordfish steak

“Jollof” rice grits, chipotle-pineapple reduction, pistachio, scallion, pineapple

Coffee-cured king salmon

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

Muscovy duck breast (\$8 supplement)

Confit mushrooms, kohlrabi, cardamom sauce, prune-cherry chutney

Peas are fired up (vegetarian)

Fire-roasted English peas and corn, truffled ricotta, lemon breadcrumbs, pickled tomatoes

Parisienne gnocchi (vegetarian)

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

-----Desserts-----

Rosemary apple tart

Pecan crust, caramelized pears, whipped maple cream, housemade gelato

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

Smoked yogurt panna cotta

Berry preserves, almond florentine cookie, granola

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
Maison Roche de Bellen Cremant d'Bourgogne Brut, N.V.	14
Naidu Wines North Coast Brut Rose, NV	18

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
Donelan Family Cuvée Christine Syrah, Sonoma County, 2018	16
Sierra Cantabria Única Reserva (Tempranillo), Rioja, Spain, 2019	17
Hook & Ladder Cabernet Sauvignon, Sonoma, 2021	16

Bottled/Canned Beer and Cider

Wolff&Father Watsonville Brut Hard Cider	11
Hitachino Nest White Ale	12
Lost Abbey Farmhouse Lager	10
Delirium Tremens Belgian Blonde Ale	11
Devil's Canyon Western IPA	10
Einstök Wee Heavy Scotch Ale	8

Non-Alcoholic Beverages

Zero Proof Craft Mocktails – 10/each

St. Agrestis Phony Negroni a sparkling, zero proof, very decent approximation of the classic cocktail

Aplos Ume Spritz tart and savory, made with kombucha and infused with calming botanicals

De Soi Très Rosé Aperitif fruit forward and sweet, made with Champagne vinegar, with mood-boosting mushroom and tea extracts

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*