



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

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

Saffron and cardamom paneer kofta (vegetarian)

Lion's mane 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 Victor (vegetarian by request)

Inspired by the San Francisco classic. Lollo rosso, braised celery, parsnips, anchovy condiment, candied walnuts, parmesan, sherry vinaigrette

The Manchurian Candidate

Lemongrass-cilantro shrimp, crispy sunchokes, pickled purple carrots, cabbage "Manchurian"

Truffled goat cheese and onion tart (vegetarian)

Caramelized onions and pears, goat cheese yogurt, grapes, hot oil, radishes, pine nuts, micro arugula

Asparagus, spring grass (vegetarian)

Chilled asparagus, citrus clarified butter, bagel-spiced mayo, truffled egg yolk jam, hazelnuts

-----Main Courses/Entrees (for 3 courses, choose 1; for 4 or 5 courses, choose up to 2)-----

Kuro New York strip steak

Thai red curry potatoes (contains shellfish), asparagus, crispy onions, almonds, pickled mushrooms

"Jerk" braised prime beef shortrib

Crispy polenta, spinach, winter roots, balsamic jus

Roasted local ling cod

Miso-chicken buerre blanc, warm Caribbean potato and pineapple salsa, tomato and summer squash orzo, pistachio

Coffee-cured king salmon

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

Soy and orange glazed Muscovy duck breast

Confit mushrooms, cider radishes, cardamom sauce, prune-cherry chutney

Mushroom galouti kebab (vegetarian)

A royal kebab of mushroom, ghee and cashews, ghee brioche, crispy maitake mushrooms

Parisienne spinach gnocchi, warm spices (vegetarian)

Wild mushrooms, porcini cream, hazelnut

-----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 90 4 courses 110 5 courses 120

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
Llopart Cava Brut Rose Reserva, Spain, 2021	15

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

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 Dry Creek Reserve Zinfandel, Sonoma, 2022	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
North Coast Scrimshaw Pilsner	8
Delirium Tremens Belgian Blonde Ale	11
Devil's Canyon Western IPA	10
Einstök Wee Heavy Scotch Ale	8

Zero Proof Craft Mocktails – 10/each

St. Agrestis Phony Negroni a pretty decent approximation of the classic bitter 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