ALL SPICE

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

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

Breakfast for Dinner (vegetarian)
Our "hipster's toast", with avocado-yuzu mousse, nori-miso butter, crispy rice pearls and ginger-soy egg

Roasted onion "steak" (vegetarian)
Paneer "chorizo", brie fonduta, vegan dimi-glacé

Achari chicken
Roulade of chicken, hibiscus, radishes, charred broccoli sambol, albufera sauce

"Miso soup" (vegetarian, gelatin-free by request)
Wild mushroom panna cotta, sunchokes, soy crouton

Fennel and frisée salad (vegetarian)
Oat milk rice pudding, lemon ricotta, fall citrus, citrus preserves, medjool dates

Basque-style shrimp
Sautéed shrimp, ancho bomba rice, confit garlic aioli, green peas

Citrus-apple-pear tart (vegetarian)
Pistachio and pine nut dukkah, caramelized onion, grapes, goat cheese cream, ginger-cardamom glaze

Squash variations (vegetarian)
Roasted delicata squash, hazelnuts, ricotta gnudi, pickled butternut squash, squash and blood orange jus

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

Kuro Blue Label New York strip steak ($7 supplement)
Zucchini steak, mushroom toastie, cherry sambol, eggplant caponata

Crispy oxtail pavé
Brown butter celeriac, turnips, carrots, brick pastry, oxtail jus

Roasted chili marinated local black cod
Parmesan and tomato butter beans, pistachio gremolata, salmon fumet sauce

Chipotle-cumin king salmon
Apple and peanut salsa macha, ginger glazed carrots, brown butter carrot sauce, sweet heat

Pistachio and spinach stuffed venison loin ($7 supplement)
Confit mushrooms, cider radishes, truffled potatoes, five spice jus, prune-cherry chutney

Confit sunchoke tikka (vegetarian)
Romanesco cauliflower, shahi paneer, smoked tikka masala

Matsutake mushroom risotto (vegetarian)
Charred persimmon, heart of palm, nori, parmesan, mushroom caramel, pickled strawberries

----------Desserts----------

Redwood forest cake
Dark chocolate cake, milk chocolate ganache, maple cream, confit strawberries

Meyer lemon posset
Crisp meringue, apple, caramelized white chocolate ganache

Saffron and cardamom butter cake
Roasted banana, chocolate ganache, roasted blueberry

Lemon curd
Chocolate sable cookie, brown butter poached Asian pears

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, N.V.	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, 2022	11
Lincourt "Steel" Chardonnay, Santa Rita Hills, 2023	11

Red Wine by the Glass

Cellars 33 Suacci Vineyard Pinot Noir, Sonoma County, 2021	17
Bonpas Vacqueras Grenache blend, France, 2022	13
LaFond SRH Series Syrah, Santa Rita Hills, 2020	15
Dashe Dry Creek Reserve Zinfandel, Sonoma, 2022	17
Crossbarn Cabernet Sauvignon, Sonoma County, 2020	17

Bottled/Canned Beer and Cider

Wolff&Father Watsonville Brut hard cider	12
Hitachino Nest White Ale	12
Lost Abbey Farmhouse Lager	10
North Coast Scrimshaw Pilsner	8
Devil's Canyon Western IPA	10
Delirium Tremens Belgian Blonde Ale	11
Einstök Wee Heavy Scotch Ale	8

Zero Proof Craft Mocktails – 10/each

Casamara Club Superclasico a refreshing, bittersweet aperitif reminiscent of Amaro, with complex herbal and floral notes

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
Sparkling pear 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