

ALL SPICE

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

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

Garlic butter corn ribs (vegetarian)

Smoked paprika, parmesan and yuzu dip

Roasted onion "steak" (vegetarian)

Paneer "chorizo", brie fonduta, vegan demi-glacé

Halibut mi cuit, tataki-style

Orange leche de tigre, cucumbers, radishes, winter citrus

"Miso soup" (vegetarian, gelatin-free by request)

Wild mushroom panna cotta, sunchokes, soy crouton

Samurai caesar salad (vegetarian by request)

Friseé, anchovy tartare, furikake, miso-parmesan dressing

Basque-style shrimp

Sautéed shrimp, ancho bomba rice, confit garlic aioli, green peas

Super-green tart (vegetarian)

Winter greens, charred cauliflower, potato crisps, marinara sauce

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 White Label wagyu strip loin (\$7 supplement)

Charred eggplant, mushroom toastie, cherry sambol, turnips, eggplant caponata

Not-braised prime beef shortrib (\$7 supplement)

Reverse seared boneless shortrib, potato and thyme pavé, wild mushroom matignon, pepper cream

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

Roasted Cervena venison loin (\$7 supplement)

Confit mushrooms, cider radishes, truffled potatoes, five spice jus, prune-cherry chutney

Garnet yam kofta (vegetarian)

Garnet yam, paneer, cardamom, cashew-almond quorma sauce, sweet potato causa, ghee rice

Wild mushroom risotto (vegetarian)

Charred persimmon, heart of palm, nori, parmesan, mushroom caramel, pickled strawberries

-----Desserts-----

Saffron crème brûlée (\$5 supplement)

Salted chantilly cream, golden kiwi

Meyer lemon posset

Crisp meringue, apple, caramelized white chocolate ganache

Saffron and cardamom butter cake

Roasted banana, chocolate ganache, roasted blueberry

Butternut squash cheesecake

Maple cream, candied persimmon, pecan-cinnamon cookie

Housemade gelato or sorbet

3 scoops, chef's choice. Please tell us about your dietary restrictions!

3 courses 90

4 courses 110

5 courses 130

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, 2022	15

White Wine by the Glass

LMR Estate Sauvignon Blanc, Rutherford, 2024	14
Claiborne + Churchill Dry Riesling, Central Coast, 2022	11
JAX Vineyards Y3 Chardonnay, Napa Valley, 2023	12

Red Wine by the Glass

Adelsheim Pinot Noir, Willamette Valley, Oregon, 2023	15
Bonpas Vacqueras Grenache blend, France, 2022	13
LaFond SRH Series Syrah, Santa Rita Hills, 2020	15
Dashe Dry Creek Reserve Zinfandel, Sonoma, 2022	17
Hook & Ladder Cabernet Sauvignon, Chalk Hill, 2022	16

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

A 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