

# 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

**Wild mushroom tart** (vegetarian)

Gruyere, goat cheese crème, coffee-balsamic glaze

**Couch potato** (vegetarian)

Roasted delicata squash stuffed with smoked sweet potato mash, pear yogurt, pistachio dukkah

**"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

**Hamachi mi cuit, tataki-style (\$3 supplement)**

Orange leche de tigre, cucumbers, radishes, winter citrus

**Lemongrass-basil shrimp toast**

Coconut soubise, gochujang aioli, sesame, fennel dust

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

**Prime beef hangar steak (\$5 supplement)**

Cider radishes, eggplant vierge, confit onions and king oyster mushrooms

**Braised beef cheeks massaman**

Crispy marble potatoes, peanuts, watercress, nuoc cham, kale

**Roasted local black cod**

Almond gremolata butter beans, spring squash, anise, jalapeño cream

**Lemon and dill cured salmon**

Soy-braised burdock root, baby carrots, spring fennel essence

**Roasted Cervena venison loin (\$7 supplement)**

Pickled salsify, chanterelle cream, pear, truffled prune sauce, mustard jus

**Garnet yam and beet galouti** (vegetarian)

Yam and paneer causa, makhani sauce, dhaniya ghee pulao

**Charred arrowhead cabbage** (vegetarian)

Achari carrot essence, mint yogurt, walnut sambol

-----Desserts-----

**Saffron crème brûlée (\$5 supplement)**

Salted chantilly cream, golden kiwi

**Meyer lemon posset**

Crisp meringue, apple, caramelized white chocolate ganache

**Malted chocolate "kulfi" redux**

Frozen dark ganache, mint pound cake, mint cream, macadamia crumble

**Mango-lime cheesecake**

Mango cheesecake, cake brûlée, lime meringue, pickled blueberries

**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
Llopart Cava Brut Rose Reserva, Spain, 2022	15
Lucien Albrecht Cremant d'Alsace Brut, France, N.V.	13

### 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
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
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	Mango-passionfruit kombucha	8
Sparkling lemonade	5	Blood orange soda	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*