

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

Lemon and clove scented fried chicken

Mustard potatoes, hot butter sauce, rose honey

Chilled pink honeydew melon soup (vegetarian by request)

Sweet ricotta, oregano, watermelon radish, nduja focaccia toast

Samurai caesar salad (vegetarian by request)

Friseé, anchovy tartare, furikake, miso-parmesan dressing

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

Sweet corn, marinated tomato, jalapeño, ginger and sweet corn leche

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

Local black cod

Black beluga lentils, edamame, jalapeño cream, soy-brown butter glaze

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, beydi poori

Summer eggplant "steak" (vegetarian)

Roasted eggplant, walnut muhammara, sesame-mint yogurt

-----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

Low-Proof Cocktail Special - 12

The Tropical Forest – pineapple, citrus, rosemary, soju “tequila”, bubbles

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	13
Claiborne + Churchill Dry Riesling, Central Coast, 2022	11
Lincourt Steel Chardonnay, Santa Rita Hills, 2023	11

Red Wine by the Glass

Adelsheim Pinot Noir, Willamette Valley, Oregon, 2023	15
Bonpas Vacqueras Grenache blend, France, 2022	13
Mauritson Rockpile Zinfandel, Jack's Cabin, Sonoma, 2021	22
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
Devil's Canyon Western IPA	10
Einstök Wee Heavy Scotch Ale	8

Zero Proof Craft Mocktails – 10/each

Housemade pineapple-citrus-mint cooler

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 enhanced 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 water	7	Bottled sparkling water	7
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*