ALL SPICE

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

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

Garlic butter corn ribs (vegetarian)
Smoked paprika, dill yogurt dip

Lentil burger-ette (vegetarian)
Classic street food with lentils, egg omelette, pomegranate and tomato chutneys on a Hawaiian bun

King oyster mushroom kebabs (vegetarian)
Smoked butter, pomegranate bulgur, tomato oil, crisps

Autumn tomato salad (vegetarian)
Charred heirloom tomato, tomato tartare, tomato essence, mozzarella mousse, cous cous

Corn and roasted pepper tart (vegetarian)
Masa butter crust, corn fondue, parmesan

Lemon and clove scented fried chicken
Mustard potatoes, hot butter sauce, rose honey

Poblano and tomatillo soup (vegetarian)
Cotija toast, queso fresco, cumin pepitas, heirloom tomato

Ode to My Wife: marigold-roasted beets (vegetarian)
Frisée, seagrass, cardamom-scented brazil nuts, marigold vinaigrette

Basil-cured hamachi
Witches' fingers grapes, mission figs and cucumber in a jalapeño-grape leche,

Coco loco shrimp
Warm spice marinated tiger shrimp, lemongrass tapioca pudding, lots of coconut

3 courses 90 *4 courses 110* *5 courses 130*
Optional wine pairing 12/course

----------Main Courses/Entrees----------

For 3 courses, choose 1; for 4 or 5 courses, choose up to 2

Lot 29 upper prime NY strip steak ($10 supplement)
Charred marvel stripe tomato, pine and porcini crust, cider radishes, aged tallow and sherry vinaigrette

Braised beef cheeks massaman
Crispy marble potatoes, peanuts, watercress, nuoc cham, kale

Thai-inspired black cod ($5 supplement)
Dried lime pavé, yu choy, edamame, choo chee sauce, baby shrimp

Blackened king salmon
Carrot essence, field carrots, crispy quinoa, tonnata sauce

Roasted Cervena venison loin ($10 supplement)
Celeriac pureé, crisp lamb bolognaises, perigord sauce, quince

Summer eggplant "steak" (vegetarian)
Pecan-miso glaze, herbed risotto, béarnaise sauce

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

Saffron crème brûlée ($5 supplement)
Salted chantilly cream, golden kiwi

Vanilla shortbread
Orange namelaka, field rhubarb, strawberries

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!

Sparkling Wine by the Glass

Laurent-Perrier Champagne Brut La Cuvee, France, N.V.	22
Llopart Cava Brut Rose Reserva, Spain, 2022	15
Albrecht Cremant d'Alsace Brut, France, N.V.	13

White Wine by the Glass

LMR Estate Sauvignon Blanc, Rutherford, 2024	13
Pewsey Vale Dry Riesling, Eden Valley, Australia, 2025	10
JAX Y3 Chardonnay, Napa Valley, 2024	12

Red Wine by the Glass

Adelsheim Pinot Noir, Willamette Valley, Oregon, 2023	15
Bonpas Vacqueras Grenache blend, France, 2022	13
The Paring Syrah, Santa Ynez Valley, 2021	11
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
Delirium Tremens Belgian Blonde Ale	11
Devil's Canyon Western IPA	10
Einstök Wee Heavy Scotch Ale	8

Sparkling water	7
Bottled still water	7
Blood orange soda	5

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

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*