



Select 3, 4 or 5 courses from the items below:

-----Starters-----

**Seared scallop "Cubano" (\$5 supplement)**

Black bean mojo, saffron-lemon mojo, cucumber-pepper-avocado salad, flambeau radishes

**Jasmine scented butternut squash soup** (vegetarian)

Crisp spaghetti squash noodles, spiced pecans, coriander cheese, parsley gremolata

**Octo 65 (\$5 supplement)**

Mustard and yogurt marinated crispy octopus, smoked potato terrine, confit garlic and tomato sauce

**Compressed pear salad** (vegetarian)

Watercress, radishes, walnut goat cheese, kaffir lime

**Wild mushroom croquettes**(vegetarian)

Coconut-corn succotash, crisp mushrooms, confit garlic aioli

-----Main Courses-----

**Mishima Reserve New York strip steak (\$7 supplement)**

Black oil slick, onion soubise, fermented pumpkin, potato gratin, confit king trumpets

**"Butter Chicken"**

Tandoori-spiced roulade of chicken, makhani sauce, shahi risotto, smoked butter, rice chip

**Pan-seared salmon**

Pimento cheese fonduta, sauteed Jimmy Nardellos, poblanos, fresh corn, turtle beans, corn cavatelli

**Roasted breast of squab (\$8 supplement)**

Crispy confit leg, duck kebab, mushroom duxelles, Robuchon potatoes, peanut-carrot purée

**Rosa bianca eggplant steak** (vegetarian)

Farro with Indian cottage cheese, scallion-mint-peanut salad, yuzu-maple kosho, hung yogurt

-----Desserts-----

**Caramelized blood orange cheesecake**

Berry compote, passion fruit curd, nut tulle, fresh berries

**Mint-chocolate budino**

Dense chocolate pudding topped with caramelized nuts and cardamom milk

**Warm banana-walnut cake**

Honey meringue, rum caramel, brown butter raisins

**Hawaiian Dreams**

Smoked pineapple gelato, choux pastry puff, pineapple marmalade

**Candy cap mushroom panna cotta**

Saffron-cordyceps apple compote, rolled wheat-sesame crunch, maple syrup

**Housemade custard-style ice cream**

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

3 courses 75    4 courses 95    5 courses 105  
Optional wine pairing 10/course

## Wines by the Glass

### Sparkling

Laurent Perrier La Cuvée Champagne Brut, France, NV	18
Dopff & Irion Cremant d'Alsace Blanc de Blanc Brut, France, NV	13
Waxwing a la Volée Riesling, Santa Lucia Highlands, 2017	12
Fantini Gran Cuvee Vino Spumante Rose, Italy, NV	11

### White

Farella La Luce Estate Sauvignon Blanc, Napa, 2019	13
Poet's Leap Riesling, Columbia Valley, Washington, 2019	13
Thomas Fogarty Estate Chardonnay, Santa Cruz Mtns., 2018	13

### Rosé

Red Car Rosé of Pinot Noir, 2020	12
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### Red

Paul Hobbs Crossbarn Pinot Noir, Sonoma Coast, 2018	16
Sierra Cantabria Garnacha, Rioja, Spain, 2014	13
Lafond SRH Series Syrah, Santa Rita Hills, 2017	15
Hook & Ladder Cabernet Sauvignon, Chalk Hill, Sonoma, 2017	14
Wolff&Father "Shoshana's Blend", Santa Clara Valley, NV	10 – glass 30 – carafe

### Bottled Beer and Cider

Wolff&Father Watsonville Brut Hard Cider	10
Allagash White Ale	7
Scrimshaw Pilsner	7
Delirium Tremens Belgian Blonde Ale	10
Acme IPA	7
Hitachino Nest Ginger Brew	10
Einstök Wee Heavy Scotch Ale	7

### Non-Alcoholic Beverages

Bottled still water	7	Sparkling water	7
Blood orange soda	5	Pomegranate apple cider	5
Sparkling lemonade	5	Grapefruit soda	5
French press coffee	5	Hot tea	5
Espresso/Americano	3	Latte/Cappuccino	5

*Thanks for joining us! We are so glad to see you.  
Please be aware that 20% automatic gratuity will apply to parties of 6+  
Corkage fee: 15      Outside dessert fee: 2/person*