

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

-----Starters-----

Mediterranean style cured scallops (\$7 supplement)

Pan-seared and served with celery matignon, bacon-salsify cream and black olive oil

Red curry soup

Shrimp, black rice, peanut-mint crumble, diced onion and pepper, green apple batonnet

Squid two ways, flavors of Thailand

Squid "noodles", melon and snap pea consommé, spiced calamari, radish, sweet peas

Not so simple greens (vegetarian)

Gem lettuces, lettuce cream, avocado, pistachio, lemon zest, salad of herbs

Smoked mustard potato croquette (vegetarian)

Achari-tomato sauce, apple chutney, yuzu confit

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

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

Black oil slick, onion soubise, fermented pumpkin, maitake mushrooms

The Green Envy

Wild-caught Sonoma Coast king salmon with green peas, summer greens, tarragon emulsion, summer squash and pine nut couscous

Chicken-fried quail (\$5 supplement)

Served with duck kebab, roasted grapes, pearl onions, chickpea mash and fermented mango sauce

Inside-out chicken tamale

Roasted chicken roulade stuffed with corn masa, served with black lentils, sweet corn, braised and crispy alliums, confit king oyster mushrooms and huitlacoche sauce

Summer vegetable tajine (vegetarian)

Stewed tomato, summer squash, peppers and eggplant flavored with ras el hanout and served with herbed polenta and a squash blossom fritter

-----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

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
McBride Sisters Brut Rosé, Hawke's Bay, New Zealand	13
Arthur Metz Cremant d'Alsace Brut Prestige, France	13
Llopart Cava Brut Reserva, Spain, 2017	11

White

Farella La Luce Estate Sauvignon Blanc, Napa, 2019	13
Poet's Leap Riesling, Columbia Valley, Washington, 2019	13
Thomas Fogarty Chardonnay, Santa Cruz Mountains, 2017	13

Rosé

Cellars 33 Rosé of Pinot Noir, 2019	10
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Red

Paul Hobbs Crossbarn Pinot Noir, Sonoma Coast, 2018	15
Lafond SRH Series Syrah, Santa Rita Hills, 2017	15
LMR Farmstead Cabernet Sauvignon, Rutherford, Napa, 2018	16
Wolff&Father "Shoshana's Blend", Santa Clara Valley, NV	10 – glass 30 – carafe

Bottled Beer and Cider

Wolff&Father Watsonville Brut Hard Cider, 22 oz	14
Allagash White Ale	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 (500 ml)	5	Sparkling water (750 ml)	7
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