

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

-----Starters-----

**Soy and maple cured scallop crudo (\$7 supplement)**

Lemon espuma, fennel-apple matignon, scallop essence, seagrass

**Hamachi mi cuit (“half-cooked”)**

Tartare of fresh and confit tomatoes, black pineapple, lemongrass dashi, orange oil, pistachio dukkah

**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-squid ink farro verde

**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-----

**Citrus ricotta kanefe**

Shredded phyllo pastry turnover with rose syrup and pistachio gelato

**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

**Passion fruit crema**

Tangy custard with chantilly cream and caramelized apples

**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
Waxwing a la Volée Sparkling Riesling, 2017	12
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
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 (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*