

Chef's Tasting M E N U

One selection from each course

1ST COURSE

Cigar Box Tartar*

filet mignon with bacon ash, &
ahi with nori, avocado, matcha ash

Market Greens (v)

farro, wild mustard, toasted ricotta salata,
local berries, red wine vinaigrette

2ND COURSE

Beet Salad (v)

sicilian pistachio purée, blood orange emulsion, cara cara,
honeycomb, herb bread crumbs, petit sorrel

French Lentil Soup (gf)

ham, green lentils, seasonal vegetables

3RD COURSE

12 oz Day Dry Aged New York Strip (gf)

mashed potatoes with seasonal vegetables

King Salmon (gf)

carrot variations, fennel crème, dill pollen

Earth (v) (vg) (gf)

hickory charred carrots, black garlic rice, carrot top oil

4TH COURSE

Chilled Soufflé Cheesecake (v)

honey cinnamon crème fraîche, yuzu-fuji apple sorbet

Molten Chocolate Cake (v)

hot chocolate cake, hazelnut, crunchy chocolate,
blueberry-chocolate ice cream

(v) VEGETARIAN, (vg) VEGAN, (gf) GLUTEN-FREE

Please notify your server of any dietary restrictions or food allergies.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

WARNING: Certain foods & beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods & mercury in fish, which are known to the State of California to cause cancer & birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.