

DINNER

APPETIZERS

Pull-Apart Sweet Corn "Elotes" Milk Bread / 10

Hamachi Crudo, Kaffir Lime Granita, Espelette, Thai Basil / 14

Japanese Momotaro Tomatoes, Sesame Black Olive Crumble, Shallot, Parsley, Olive Oil / 13

Summer Beets, Pistachio Mint Pesto, Ruby Red Beet Powder / 12

Sea Scallops, Navy Beans, Porcini Dashi, Nori-dusted Feuille de Brick / 16

ENTREES

Creekstone Ribeye, Demi Glace, Fresh Horseradish / 38

Rotisserie Chicken, Garlic Herb Butter, Charred Lemon / 35 whole, 28 half

Pan-Seared Loup De Mer Filet, Water Spinach, Lemongrass, Coconut, Purslane / 28

Crispy Pork Belly, Golden Sunchokes, Honey Garlic Sauce, Citrus Herbs / 32

Hand-mixed Gnocchi, Lemon Burrata, English Peas, Chive Blossoms / 22

Pappardelle Ragu, Capicola Ragu, Pecorino Cheese, Rosemary-Cured Egg Yolk / 21

189 Burger, Double Patty, Smokey Pickled Onion, Tomato Concasse Confit, Tomme de Savoie, Dijon Espelette Aioli, Fries / 25

SIDES

48-Hour Homemade Sourdough & Butter / 8

Marble Potatoes, Confit Garlic, Crème Fraîche, Thyme / 10

Local Organic Radishes, Whipped Togarashi Ranch / 11

Seared Organic Hen of the Wood Mushrooms, Fresh Egg Cacio e Pepe Sauce, Shaved Parmesan / 11

DESSERTS

Cookies & Milk, Mini Fresh-Baked Chocolate Chunk Cookies, Tahitian Vanilla Milk / 9

Petit Chocolate Cake, Devil's Food Cake, Peanut Butter Mousse, Salted Caramel / 12

"Grilled Cheese" Cheesecake, Ricotta Cheesecake, Meyer Lemon Curd, Graham Cracker / 12

Strawberries & Cream, Angel Food Cake, Elderflower-Compressed Strawberries, Tableside-Shaken Crème Fraîche / 12

"Apple Pie" Ice Cream Cake, Spiced Apple Semifreddo, Salted Caramel, Bourbon Ganache / 12

Changes and modifications politely declined. Please alert your server to any allergies. Consuming raw or uncooked meats, poultry, seafood, and shellfish may increase your risk of foodborne illness.

DINNER PRIX-FIXE

3 courses - \$42 per person
Wine Pairing - \$27

Appetizer (select 1)

Pull-Apart Sweet Corn "Elotes" Milk Bread

Persian Cucumbers, Fromage Blanc, Orange Blossom Water, Poppy Seed Vinaigrette

Summer Beets, Pistachio Mint Pesto, Ruby Red Beet Powder

Wine Pairing - Spy Valley, Marlborough Sauvignon Blanc 2016

Entree (select 1)

Hand-mixed Gnocchi, Lemon Burrata, English Peas, Chive Blossoms

Pan-Seared Loup De Mer Filet, Water Spinach, Lemongrass, Coconut, Purslane

8 oz Prime Creekstone Ribeye, Demi Glace, Horseradish

Wine:Pairing - Château Puech-Haut, Grenache-Syrah, France 2014

Dessert (select 1)

"Grilled Cheese" Cheesecake, Ricotta Cheesecake, Meyer Lemon Curd, Graham Cracker

"Apple Pie," Ice Cream Cake, Spiced Apple Semifreddo, Salted Caramel, Bourbon Ganache

Cookies & Milk, Mini Fresh-Baked Chocolate Chunk Cookies, Tahitian Vanilla Milk

Wine Pairing - Simonnet-Febvre Crémant de Bourgogne Brut Rosé, France

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