

REDD

NAPA VALLEY

05

- Glazed pork belly, apple purée, burdock, soy caramel 13
- Monterey calamari, chickpea and pepper ragout, pinenuts, olives, aioli 13
- Caramelized diver scallops, cauliflower purée, almonds, balsamic reduction 14
- Citrus salad, fennel, avocado, radish, orange powder, pecorino 12
- Mussel chowder, root vegetables, bacon, garlic toast 13
- Sashimi of hamachi, sticky rice, edamame, lime ginger sauce 15
- Tasting of cold foie gras preparations, local fruit, pistachios, brioche 18
- Warm gulf shrimp, celery root, granny smith apples, jalapeño 14
- Yellowfin tuna and hamachi tartare, asian pear, chili oil, fried rice, cilantro 15
- Burrata cheese, warm lentil and wild mushroom salad, crostini 14
- Crispy chicken thigh, sunchoke velouté, truffle butter 14
- Atlantic cod, potato and brussel sprout hash, tartar sauce 28
- Yukon gold potato gnocchi, shortrib marmalade, horseradish 13/25
- John dory, coconut jasmine rice, clams, chorizo, saffron curry nage 28
- Sautéed skate, onion fondue, shortrib casserole, crispy potatoes 27
- Butternut squash and pumpkin ravioli, sage butter, pomegranate reduction 13/25
- Prime new york steak and shortribs, celery root purée, bacon and cipollini onion ragout 29
- Roasted organic chicken, green garlic potatoes, braised chanterelles, liver toast 26
- Crisp duck confit, savoy cabbage, foie gras meatballs, crispy spaetzle 28
- Berkshire pork chop, organic farro, fennel fritto misto, rosemary glaze 27
- Liberty farms duck breast, endive, fennel, caramelized orange jus 28

TASTING MENU

Five course 75 with wine pairing 120

Tasting menus available for the entire table only

18% gratuity will be added to parties of 6 or more

DINNER 10