

# REDD

NAPA VALLEY

05

Sweet white corn soup, smoked salmon panini	12
Glazed pork belly, apple purée, burdock, soy caramel	13
Sashimi of hamachi, sticky rice, edamame, lime ginger sauce	15
Heirloom tomato and bread salad, red onion, cucumber, basil	14
Tasting of cold foie gras preparations, stonefruit, pistachios, brioche	18
Caramelized diver scallops, cauliflower purée, almonds, balsamic reduction	14
Crispy chicken thigh, white bean purée, prosciutto emulsion, maitake mushrooms	14
Simple forno brown green salad, candied walnuts, goat cheese, beets	13
Carnaroli risotto, maine lobster, meyer lemon confit, truffle oil	15
Melon salad, prosciutto, padron peppers, jalapeño vinaigrette	15
Braised rabbit mole, cheddar grits, radish and tortilla salad	14
Yellowfin tuna tartare, asian pear, chili oil, fried rice, cilantro	15
John dory, coconut jasmine rice, clams, chorizo, saffron curry nage	28
Alaskan halibut, calamari, chickpea and pepper ragout, pinenuts, olives, aioli	28
Sautéed skate, creamed corn, cherry tomato, haricot vert salad, basil pistou	27
Prime new york steak and shortribs, crispy potatoes, bacon and cipollini onion ragout	31
Berkshire pork chop, black rice, romano beans, rosemary, stonefruit mostarda	30
Roasted organic chicken, braised potatoes, corn succotash, liver toast	26
Liberty farms duck breast, shelling bean cassoulet, thyme jus	28
Crisp duck confit, lentils, foie gras meatballs, crispy spaetzle	14/27
Potato gnocchi, lamb bolognese, parmesan	14/25

## 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**