

REDD

NAPA VALLEY

05

Sunchoke soup, caramelized onion and gruyere grilled cheese panini	13
Cornmeal fried oysters, savoy cabbage, bacon, wild mushrooms	15
Sashimi of hamachi, sticky rice, edamame, soy ginger sauce	15
Winter salad, gorgonzola, pears, walnuts, mustard vinaigrette	14
Yellowfin tuna tartare, asian pear, avocado, chili oil, fried rice, cilantro	15
Beet raviolis, goat cheese, hazelnuts, poppy seeds	14
Glazed pork belly, apple purée, burdock, soy caramel	14
Tasting of cold foie gras preparations, local fruit, pistachios, persimmon bread	18
Caramelized diver scallops, cauliflower, capers, almonds, golden raisins	15
Carnaroli risotto, maine lobster, meyer lemon confit, truffle oil	15
Crispy chicken thigh, cheddar cheese polenta, molé sauce, lime	14
Wild striped bass, salsify barigoule, herb butter, salsify chips	29
Sautéed skate, butternut squash, brussel sprouts, chanterelles, sage	28
Petrale sole, coconut jasmine rice, clams, chorizo, saffron curry nage	28
Prime new york steak, shortrib cannelloni, bone marrow crust, creamed spinach	31
Spiced pork tenderloin, apples, cippolini onions, brussel sprouts, sweet potatoes	28
Roasted chicken, potato frico, root vegetables, natural jus	27
Sonoma duck breast, turnips, spinach, celery root, huckleberry jus	29
Crisp duck confit, lentils, foie gras meatballs, crispy spaetzle	15/28
Lamb bolognese, linguini, basil, parmesan	15/27

Bread available upon request

TASTING MENU

Five course 80 with wine pairing 125

Tasting menus available for the entire table only

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

DINNER 12