

REDD

NAPA VALLEY

05

Broccoli soup, tempura, aged cheddar fondue	12
Simple green salad, lara chenel goat cheese, sherry vinaigrette	10
Yellowfin tuna and hamachi tartare, avocado, chili oil, fried rice	13
Sashimi of hamachi, sticky rice, edamame, lime ginger sauce	14
Lettuce cups, stir fried chicken, eggplant, scallions	13
Glazed pork belly, apple purée, burdock, soy caramel	13
Crispy calamari, cayenne salt, tamarind sauce	12
Butternut squash and pumpkin ravioli, sage butter, pomegranate reduction	13
Autumn fruit salad, roquefort, endive, whole grain mustard vinaigrette, walnuts	13
Caramelized diver scallops, cauliflower purée, almonds, balsamic reduction	14
John dory, creamy jasmine rice, clams, chorizo, saffron curry nage	15
Crisp duck confit, lentils, foie gras meatballs, sherry vinaigrette	14
Braised beef shortrib, bacon, chanterelles, fingerling potatoes, red wine jus	21
Prosciutto pizza, fontina, arugula and shaved parmesan	14
Prime new york steak tartine, balsamic onions, aioli, onion rings	22
Roasted organic chicken, fall root vegetables, fennel purée, liver toast	20
Steamed pork buns, hoisin, vegetable slaw	14

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

LUNCH 09