

REDD

NAPA VALLEY

05

- Lettuce cups, stir fried chicken, eggplant, scallions 15
- Sashimi of hamachi, sticky rice, edamame, lime ginger sauce 14
- Smoked trout salad, beets, lemon vinaigrette, horseradish crème fraiche 12
- Simple forni brown green salad, warm goat cheese, hazelnuts, sherry vinaigrette 12
- Yellowfin tuna and hamachi tartare, avocado, chili oil, fried rice, cilantro 14
- Tasting of cold foie gras preparations, local fruit, pistachios, brioche 18
- Crispy calamari, cayenne salt, tamarind sauce, vietnamese dressing 13
- Shrimp salad, little gems, avocado, bacon, caesar dressing 14
- Glazed pork belly, apple purée, burdock, soy caramel 13
- Sunchoke soup, caramelized onion and gruyere grilled cheese 10
- Prosciutto pizza, fontina, arugula and shaved parmesan 16
- Crisp duck confit, lentils, foie gras meatballs, crispy spaetzle 24
- Petrale sole, creamy jasmine rice, clams, chorizo, saffron curry nage 24
- Braised beef shortrib, bacon, cipollini onions, fingerling potatoes, red wine jus 25
- Caramelized diver scallops, cauliflower purée, almonds, balsamic reduction 14/27
- Prime new york steak tartine, balsamic onions, aioli, onion rings 25
- Fried arancini, lamb bolognese, fennel pollen, tapenade 19
- Roasted organic chicken, potato purée, root vegetables 21
- Steamed pork buns, hoisin, vegetable salad 15

Bread available upon request

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