

REDD

NAPA VALLEY

05

Corn soup, smoked salmon panini,	12
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	14
Glazed pork belly, apple purée, burdock, soy caramel	13
Linguini, summer squash, basil, parmesan, puttanesca sauce	14
Tasting of cold foie gras preparations, stone fruit, pistachios, brioche	18
Crispy calamari, cayenne salt, tamarind sauce, vietnamese dressing	12
Simple green salad, local goat cheese, croutons, candied walnuts, sherry vinaigrette	10
Caramelized diver scallops, cauliflower purée, almonds, balsamic reduction	14/26
John dory, creamy jasmine rice, clams, chorizo, saffron curry nage	15
Crisp duck confit, lentils, foie gras meatballs, crispy spaetzle	14/26
Braised beef shortrib, bacon, cipollini onions, fingerling potatoes, red wine jus	21
Roasted organic chicken, potato purée, braised chanterelles, liver toast	20
Prime new york steak tartine, balsamic onions, aioli, onion rings	22
Prosciutto pizza, fontina, arugula and shaved parmesan	14
Steamed pork buns, hoisin, vegetable salad	14

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

DINNER '10