

Butternut squash soup, tempura and sage	12
Lettuce cups, stir fried chicken, eggplant, scallions	13
Wolfe ranch quail, sunchokes, bacon, glazed cippolini onions	13/25
Tasting of cold foie gras preparations, fall fruits, pistachios, brioche	16
Simple green salad, sherry vinaigrette, beets, goat cheese, sourdough croutons	11
Yellowfin tuna and hamachi tartare, avocado, chili oil, fried rice	14
Shrimp salad, butter lettuce, avocado, bacon, caesar dressing	12/23
Sashimi of hamachi, sticky rice, edamame, lime ginger sauce	14
Glazed pork belly, apple purée, burdock, soy caramel	12
Fall salad, endive, roquefort, walnuts, fruits	12
House made linguini, squash, tomatoes, parmesan	12/20
Tai snapper, gnocchi, twelve vegetables, herb butter	23
Prime new york steak tartine, balsamic onions, aioli, onion rings	25
Petrale sole, creamy jasmine rice, clams, chorizo, saffron curry nage	22
Chinese chicken salad, napa cabbage, fried wontons, honey sesame vinaigrette	19
Caramelized diver scallops, cauliflower purée, almonds, balsamic reduction	13/25
Braised beef shortrib, shortrib cannelloni, leek fondue, red wine jus	25
Organic chicken, potato purée, savoy cabbage, bacon, natural jus	22
Prosciutto pizza, fontina, arugula and shaved parmesan	15

TASTING MENU

4 course 50 with wine pairing 75

Tasting menus available for the entire table only

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

LUNCH 08