



JUNE 2022
3 - COURSE
PRIX-FIXE DINNER

48 per guest for dinner.
Please select one item per course.

Beverage Pairing
3 Course: 32 per Guest.
4 Course: 48 per Guest.

First

Roasted Beets, Summer Squash & Strawberry Salad
savory praline with nuts, arugula, baby mustard, rosemary croutons
Crémant d'Alsace Rose, Hubert Meyer

Summer Peach + Smoked Herring Salad
baby butter lettuce, wakame - buttermilk dressing, house shichimi chili
Sauvignon Blanc, Domaine de Tremblay

Buttermilk Fried Chicken
brined and sous vide thigh meat, cured Meyer lemon, cilantro chimichurri aioli, radish
Dokkaebier Seasonal Rotation

Marin Coast Salmon Crudo +7
pickled rhubarb, crispy quinoa, avocado-meyer lemon cream, fennel pollen
Albariño, Néboa

Supplement

Burrata di Andria Toast 17
saffron peach-berry jam, foraged flowers from Full Belly Farms on Toscano Brothers' bread
Bandol Rose, Le Galantin

Lobster Bisque 20
creme fraiche, chipotle oil, cilantro blossoms, Louisiana bowfin caviar
Pinot Noir, Phillips Hill

Grilled Spanish Octopus 23
smashed english peas, hollandaise sauce, chive oil, cherry, mustard green salad
Cabernet Franc, Domaine de Beausejour

Pan Seared Scallops 22
chickpeas, quinoa, snap peas, aquafaba broth, salmon roe
Macabeu Pét-Nat, Sifer Wines Goreti

Main

Wild Ramp Creste de Gallo
fresh pasta, summer squash, english peas, morels, hollandaise, Pecorino Romano cheese shavings
Skin Contact Pinot Grigio, Scarbolo

Baja Striped Bass
pan seared, rhubarb - saffron broth, porcini mushroom, english peas, cherries
Chardonnay, Famille Vincent

Slow Braised Lamb Belly
crispy new potatoes, lambs quarter chimichurri, Nantes carrot ginger puree, port-mustard jus, smoked spring onion
Biodynamic Merlot Blend, Château Anthonic

Duck Leg Confit +5
Tomatero farms heirloom beans, castelvetro tapenade, purslane salad, grilled apricots, white asparagus
Corvina Blend, Tenuta Santa Maria

Dessert

Purple Sweet Potato Financier
orange-caramel chantilly, house compote
Spiced Honey Mulled Wine

Rhubarb Panna Cotta
cardamom meringue, house compote
Dolin Blanc Sweet Vermouth

Poached Red d'Anjou Pear
red wine macerated berries, honeycomb cookie crunch
Adonis

Stepladder Creamery Cheese Plate
Toscano Brothers' chocolate-cherry bread, house compote, nuts, honey
Broadbent Madeira Malmsey 10 Year