



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**  
savoury 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 LGBTQ Hazy IPA*

**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, English peas, aquafaba broth, salmon roe  
*Macabeu Pét-Nat, Sifer Wines Goreti*

**Main**

**Summer Squash 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  
*Junmai Ginjo Nama "Super Dry", Akishika*

**Slow Braised Lamb Belly**  
crispy new potatoes, lambs quarter chimichurri, Nantes carrot ginger puree, port-mustard jus, smoked spring onion  
*Carignan-Cabernet Sauvignon Blend, Skylark*

**Duck Leg Confit +5**  
Dirty Girl farms heirloom beans, castelvetroano tapenade, purslane salad, grilled Santa Rosa plums, 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*