



Autumn Menu

Small Plates

BMX Greens - 12

Guanciale, Baby Beets, Miso Vinaigrette

Smoked Tea Crusted Yellowfin Tuna - 18

Wakame, Sea Beans, White Soy Vinaigrette

Hibachi Sonoma Quail - 14

Buckwheat Cake, Black Mission Figs

Smoked Tomato Veloute - 12

Dungeness Crab Meat, Lemon Grass, Lardo

Crispy Suckling Pig - 16

Adzuki Beans, Roasted Bell Peppers, Quail Egg

Caledonia Blue Shrimp a la Plancha - 16

Poach Garlic, Tomato, Shiso Oil

Large Plates

House Made Pappardelle - 20

Sonoma Wild Boar Sugo, Oregon Lobster Mushrooms

Pan Seared Alaskan Halibut - 26

Sorpresata, Manila Clams, Baby Fennel, and Pistou

Pan Seared Scallops - 26

Pine Nut "Tabouli", Cherry Tomato, Bacon Emulsion

Grilled Kurobuta Pork Chop - 28

Cannellini Beans, Red Bell Peppers

Sweet Soy Braised Lamb Shank - 34

White Corn Polenta, Heirloom Tomato Marmelade, Mascarpone Cheese

Slow Roasted Creekstone Farm Rib Eye - 36

Barley Risotto, Chanterelle Mushrooms,, Ginger Carrots Puree

Orlando Pagán

Chef de Cuisine

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



Autumn Tasting Menu

Smoked Tea Crusted Yellowfin Tuna
Wakame, Sea Beans, White Soy Vinaigrette
Murai Family Tanrei Junmai Sake, Japan

Smoked Tomato Veloute
Dungeness Crab Meat, Lemon Grass, Lardo
d'Arenberg "The Hermit Crab", Adelaide Australia 2008

Intermezzo

Slow Roasted Creekstone Farm Rib Eye
Barley Risotto, Chanterelle Mushrooms, Ginger Carrots Puree
Anakota "Helena Dakota Vineyard", Knights Valley California 2003

Valrhona Chocolate Soufflé
Caramel Crème Anglaise
Charbay Ruby Port, Napa Valley

Orlando Pagán
Chef de Cuisine

Tasting Menu \$70

Wine Pairings \$55