PRIX FIXE DINNER

$47 two course | $57 three course

STARTERS
please select one

SWEET POTATO BISQUE
creme fraiche, smoked lime supreme, curried cashew
D | N

SAUVIGNON BLANC PEAR SALAD
young lettuce mix, candied walnut, danish bleu crostini, champagne vainaigrette
G | D | N

ISRAELI COUSCOUS BOWL
crunchy chickpea, almond, kalamata olive, persian cucumber, roma tomato, roasted shallot dressing
G | N

LOBSTER BENEDICT
butter poached lobster, poached egg, brioche crouton, honey mustard hollandaise
SF | G | E | D

ENTREE
please select one

GANGJUN CHICKEN
korean style fried chicken, stir fried glass noodle, kimchi brussel sprout and radish
G | F | N

SMOKED COD
house smoked cod, grilled asparagus, red quinoa pilaf, fennel sauce vierge
F | D

CABERNET BEEF SHORT RIBS
braised beef short rib, toasted mashed potato, pepper cress
D

CARROT OSSO BUCCO
risotto milanese, pearl onion, trumpet mushroom, gremolata

DESSERT
please select one

HAUPIA CRÈME BRÛLÉE
ling hi pineapple compote, macadamia short bread cookie
D | G | E

TRIO OF SORBET
mango, raspberry, lemon, mint syrup, gaufrette
G

MEYER LEMON OLIVE OIL
CAKE ALA MODE
candied lemon, vanilla ice cream
E | D

PRELUDE CHEESE PLATE
humboldt fog cheese, pt. reyes toma cheese, bellwether pepato cheese, fig jam, honey, marcona almond, sea salt cracker
G | D | N

agro key:
G=gluten | E=egg | N=nut/treenut
D=dairy | F=fish | SF=shellfish

please let your server know if you have any food allergies

executive chef | don cortes
executive sous chef | mike lutz
manager | talmadge savage