PRIX FIXE DINNER
$47 two course | $57 three course

STARTERS
please select one

MAFTOUL SOUP
winter squash, sweet potato, couscous, crumbled falafel, tfaya, labneh
G | D

KALE FATTOUSH SALAD
lacinato kale, persian cucumber, tomato, radish, torn pita, mint, pomegranate dressing
G

CHARRED CAESAR
petite romaine heart, boquerones, roma tomato, garlic crouton, parmesan, classic dressing
G | D | F

WILD RICE BOWL
organic wild rice, mushroom, squash, dried cranberry, toasted sesame seed, tahini dressing

ENTREE
please select one

NEW YORK STEAK
b’zar spiced squash, bulgar pilaf, zhug

TARE DUCK BREAST
muscovy duck, crispy soba, baby bok choy, charred leek dashi
G | SY | F

BAKED DIJON STRIPED BASS
wild rice mujadara, rapini, muhammara, sumac onion
F

RATATOUILLE NAPOLEON
eggplant, sweet pepper, squash, shaved parmesan, san marzano sauce
D

BAKED APPLE WITH STREUSEL
granola, golden raisin, honey, vanilla ice cream
G | D | E

TRIO OF SORBET
raspberry, lemon, mango,
G

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

DESSERT
please select one

MALASADAS WITH BLOOD ORANGE CUSTARD FILLING
with frangelico hot chocolate
G | D | E

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

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

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

please let your server know if you have any food allergies