

TRUSS

FEATURING WOMEN WHO CRUSH
IN CELEBRATION OF **WOMEN'S HISTORY MONTH**

THREE-COURSE LUNCH USD 65 | WINE PAIRING USD 35

FIRST COURSE

choice of

COCONUT KALE SALAD

curly kale, peanuts, lemongrass vinaigrette

LECHE DE TIGRE SHRIMP CEVICHE

red onion, roasted jalapeño, cucumber

Paired with 2024 Matanzas Creek Chenin Blanc

Sonoma County | Marcia Torres Forno

SECOND COURSE

PANANG CURRY

bok choy, kefir lime, koshihikari rice
choice of | scallops or grilled chicken

Paired with 2021 Freemark Abbey Cabernet Sauvignon

Napa Valley | Kristy Melton

THIRD COURSE

CITRUS IN THREE TEXTURES

pink grapefruit granita, blood orange sorbet, candied zest, halva

Your well-being is our utmost concern. If you have allergies, please alert us as not all ingredients are listed. Although every effort will be made to accommodate dietary restrictions, we're afraid we cannot always guarantee meeting your needs. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses.

For parties of 6 or more, there will be a 20% service charge added to your check paid entirely to the hourly staff engaged with your order.