

# dinner prix fixe menu

for the table-choose 1

## **ROASTED GARLIC HUMMUS**

house baked pita bread, market crudités, kalamata olives

## **SEV PURI CHAAT- MUMBAI STREET SNACK**

teff chips, avocado, mango, sev, chutney

first course-choose 3

## **DAILY SOUP**

### **TUSCAN KALE CAESAR**

parmigiano reggiano, olive oil croutons

### **HAMACHI**

ginger & pink peppercorn dashi, market radish  
cucumber, fresno chile (+5 per person)

### **BEETS & AVOCADO SALAD**

radishes, sunflower seeds, market lettuce, sesame vinaigrette

### **DATE & ARUGULA SALAD**

humboldt fog goat cheese, toasted pumpkin seeds  
balsamic vinaigrette

### **MUSHROOM TOAST**

country bread, wild mushrooms, leeks, crème fraiche, goat cheese

### **POTATO PANCAKES**

smoked salmon, sour cream chives

entree course: choose 3

### **BALI SEAFOOD CURRY**

scallops, shrimp, calamari, mussels, king salmon, baby spinach, cilantro, black forbidden rice

### **NEW ZEALAND ORA KING SALMON**

white wine risotto, pea tendrils, snap peas, meyer lemon (+5 per person)

### **STAR ANISE BRAISED SHORTRIBS**

ginger carrot puree, braised kale, fried shallots (+5 per person)

### **NIMAN RANCH FLAT IRON STEAK**

grilled radicchio, broccolini, onion rings, balsamic (+5 per person)

### **HERB ROASTED CHICKEN**

market carrots, weiser fingerling potatoes  
charred shallot vinaigrette

### **RED QUINOA PILAF**

spinach & market vegetables, choice of tofu, salmon or chicken, sweet soy glaze

sides for the table: +3 per person per side

**VEGETABLE STIR FRY**

bok choy, carrots, napa cabbage, spinach, ponzu

**CURRIED CAULIFLOWER**

ginger & garam masala

**BROCCOLINI**

pickled fresno chile, confit garlic

**SKILLET MACARONI & CHEESE**

gruyere & cheddar, toasted breadcrumbs, chives

**YUKON GOLD FRIES**

sea salt & ketchup

**SWEET POTATO FRIES**

smoked paprika aioli

**AKASHA'S ONION RINGS**

ketchup & smoked paprika aioli

dessert: select 1

**SALTY CHOCOLATE PEANUT BAR**

chocolate spelt crust, candied peanuts, sea salt, caramel, cashew-peanut butter ice cream (vegan)

**APPLE CRISP**

cinnamon ice cream

**MEYER LEMON CHEESECAKE**

rosemary-graham cracker crust, candied pecans

**FLOURLESS CHOCOLATE-ALMOND TORTE**

coconut sorbet, chocolate sauce, almonds

**COOKIES & CREAM**

cookies & choice of ice cream

55 per person, parties of 15 or more

exclusive of 22% service charge & tax

Please inform our Events Director of any allergies or dietary restrictions.

We have many gluten-free and vegan options.

Wine pairings options are available on request. 20/corkage per bottle

We can also create a custom cocktail for your dinner, or you can choose from our specialty list.

Birthday and special occasion cakes and seasonal pies are available from our bakery.

Menu may change due to seasonal market availability.

A 3% kitchen appreciation charge is added to all checks in effort to help pay our back-of-house employees a better wage.

Thank you for supporting our loyal kitchen staff. If you would like this charge removed, please let us know.