

FOUR COURSES • CHOOSE A COLUMN • SAME PRICE, SAME LENGTH

RED HANDED

Four courses on the tomato at its August peak, and the first look at **Understudy** — the room that opens next.

Understudy will pour a cocktail list in two halves, **with** and **without**, alongside a natural wine list bought the way we buy food. Tonight is the wine and the without. **Your choice, equally intentional.**

– tomato bruschetta kampachi

clarified tomato, verjus, buttermilk, fried shallot, thai basil

WITH **Prime Suspect** — clarified tomato, manzanilla, vodka

WITHOUT **Exhibit A** — clarified tomato, verjus, horseradish

I tomato salad

local heirloom, sumac, shiso, salsa verde, olive oil

WITH **Txakoli** — Getariako, saline and spritzzy

WITHOUT **The Alibi** — cold-steeped sumac, verjus, honey

II polpette al sugo

san marzano tomato, gremolata, pancetta, fava bean

WITH **Frappato** — Sicilian, served cool

WITHOUT **Accomplice** — rooibos, hibiscus, verjus rouge, gentian

III black garlic sablefish

basil ricotta gnocchi, tomato cardamom broth, corn relish, cherry tomato

WITH **Pinot Noir** — cool climate, unoaked, poured chilled

WITHOUT **Matinee** — corn milk, green cardamom, lime

IV roasted tomato granita

buttermilk tapioca, candied tomato confit, basil, sherry vinegar, pistachio crumble

WITH **Pedro Ximénez** — a small pour

WITHOUT **Confession** — tomato confit syrup, sherry vinegar

The kampachi is served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. The dessert contains pistachio. Please tell us about any allergy before the first course.