

Dinner

Bread Service

Rise Bakery Sourdough,
Bourbon Liver Mousse, Cultured Butter / 10

Hamachi Crudo*

Sunomono, Cucumber Ponzu, Yuzu Kosho,
Trout Roe, Shiso, Furikake, Thai Basil Oil / 20

Summer Melon Salad

Watermelon, Honeydew, Cantaloupe, Watercress,
Tomato, Country Ham, Split Creek Feta, Aji Dulce, Mint / 17

“Okranomiyaki”

Bradford Okra, Chili Crisp Kewpie, Eel Sauce,
Bonito Flake, Daikon Radish, Lunchbox Peppers / 16

Bioway Eggplant Pastrami

Tomme Mornay, Sauerkraut, Black King Mushroom,
Russian Dressing, Sourdough, Pickled Mustard Seed / 18

Gnocchetti & Seafood Bolognaise

Fresh Fish Nduja, Tomato, Marinated Olive,
Caper, Pecorino, Piro Olive Oil / 18

Mellow Star Shishito Peppers

Bbq Sweet Potato, Swiss Chard Chow Chow,
Scuppernong, Chorizo Vinaigrette / 18

Pan-Seared Sablefish

Sweet Corn Succotash,
Smoked Jalapeño Beurre Blanc / 32

Noonday Farm White Pekin Duck

Peach Bourbon Glaze, Grilled McLeod Peaches,
Blackberry, Hearty Greens / 32

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

23 August 2025

Tasting Table

Four Course Appropriately Portioned Tasting / 85pp*

*Whole Table Participation Required

*Tasting Table Required For Tables Of 6 Or More

Dessert / 12

Peaches & Cream

Cottage Cheese Panna Cotta, McLeod Peaches,
Sweet Biscuit Crumble, Blackberry, Almond

Passion Bombe

Marscapone Mousse,
Passion Fruit Coulis,
Ube White Chocolate Shell

Chess Pie

Tcho 68% Chocolate,
Pecan, Oat Crust,
Chocolate Ice Cream

All artwork curated by Art & Light Gallery

By The Glass

Sparkling

Jacquinet-Dumez “Dialogie”

Red Fruit, Puff Pastry, Lime Zest / 23

Champagne, France

Raventós i Blanc Extra Brut

Lemony Citrus Fruit, White Flowers / 14

Penedès, Spain

White / Rosé

Ameztoi Txakoli Hondurrabi Zuri

Nectarine, Grapefruit, Lemongrass / 15

Guetaria, Spain

Famille Bruno Lafon “Le Fruit Defendu” Piquepoul

Lime, Lemongrass, Bright / 13

France

Alta Orsa “Hafner Vineyard” Chardonnay

Frangipane Pastry, Mineral, Lemon Zest / 16

Sonoma, CA

Triennes Rosé 2024

Red Berries, Grapefruit, Lively Acidity / 14

Provence, France

Reds

No Love Lost “Chillable Red” Blend / 16

Pomegranate, Cherry, Rhubarb / 15

California

Hazelfern Pinot Noir

Cherry, Currant, Rose / 17

Willamette , Oregon

Château Beausejour Cabernet Franc

Dark Fruit, Full Bodied, Soft Tannins / 16

St.-Émilion, France

Otto Ettari Sangiovese

Black Fruit, Leather, Earth / 15

Montecucco, Italy

Cocktails

Hill Stomp Pisco, Cardamaro, Burnt Honey, Lemon, Mole Bitters, Egg Whites / 15

I’ve Got Love If You Want It Infused Cappeletti, Dolin Dry Vermouth ,

Bombay Gin, Floral Bitters, Prosecco / 14

Buzz Me, Babe Gin, Granada-Vallet, Chartreuse Blend, Lime / 16

She-Wolf Banhez Mezcal, Lalo Tequila, House Verdita, Tajin / 14

One Eye in the Mirror Bourbon, Rum, Tonic, Orgeat, Lemon, Shiso, Bitters / 13

Trouble Overproof Rum, Comoz Blanc, Dry Curaçao, Grenadine, Bitters / 14