



RESTAURANT WEEK - SUMMER 2024

Menu subject to change. Restaurant week menu is priced per person and can not be shared. Your entire table must participate. The regular à la carte menu will also be available.

LUNCH

\$35 - Monday, August 12 to Sunday August 18

Choose One from the First Three Sections

DRIP COFFEE

or
TEA

SHIO KOJI BEET SALAD

point Reyes blue cheese, yuzu vinaigrette, upland cress

XO CAESAR SALAD

charred broccoli, pickled daikon, sesame breadcrumbs

B.L.T.

nueske's bacon, heirloom tomato, farm lettuce, garlic mayo, challah

BBQ TEMPEH BURGER

fried onion, kimchi bbq sauce, bread & butter pickles,
mustard, garlic mayo, potato roll

PASTRAMI REUBEN

swiss, sauerkraut, fermented mustard, thousand island, sourdough

SHORTBREAD COOKIE

blackpepper, lime

DINNER

\$65 - Tuesday, August 13 to Sunday August 18

Choose One from Each Section

XO CAESAR SALAD

charred broccoli, pickled daikon, sesame breadcrumbs

TOMATO & STONEFRUIT PANZANELLA

fermented tofu, sourdough crouton, basil

BUCATINI VERDE

pickled garlic scape, pistachio, whipped ricotta

CHARCOAL GRILLED CUCUMBER

charred eggplant purée, tomato conserva, almond gremolata

PAN-FRIED SKATE

mezcal braised collard greens, house-cured bacon, harissa

ROSEDA FARMS COULOTTE STEAK

confit potato, aleppo crema, salsa verde

HONEYDEW SORBET

black pepper shortbread, whipped chèvre, basil

BUTTERMILK PANNA COTTA

dark chocolate budino, charred corn, blueberry

HONEY GOAT CHEESECAKE

peach-jalapeño jam, toasted oat, sorrel

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