

REDD

NAPA VALLEY

Vidalia onion soup, salt and vinegar chips	14
Roasted beets, avocado, radish, goat cheese, rye, pistachio	16
* Sashimi of hamachi, sticky rice, edamame, soy ginger sauce	16
Carnaroli risotto, maine lobster, meyer lemon confit, truffle oil	19
Kale salad, brussels sprouts, parmesan, crostini, anchovy vinaigrette	16
Cauliflower salad, fennel, frisée, brioche, fried capers, poached egg	16
* Yellowfin tuna tartare, asian pear, avocado, chili oil, fried rice, cilantro	16
Crisp duck confit, five spice potstickers, dashi, fried ginger	16
Glazed pork belly, apple purée, burdock, soy caramel	16
Roasted bone marrow, escargot, bordelaise, frisée	19
Black cod, savoy cabbage, pole beans, chili glaze	33
Parmesan gnocchi, seasonal vegetables, pine nut gremolata	25
Striped bass, black truffle, artichoke, fava beans, mixed mushrooms	32
Petrale sole, coconut jasmine rice, clams, chorizo, saffron curry nage	30
** Caramelized diver scallops, cauliflower, capers, almonds, golden raisins	17/33
Prime new york steak, short ribs, potato mushroom purée, lardons, fried shallots	36
Liberty farm duck breast, sunchoke, endive, citrus, chestnut, orange duck sauce	34
Braised leg of lamb, spring garlic, mushrooms, garbanzo beans, falafel	36
Roasted chicken, pancetta, english peas, spring onion, lola rosa	29

TASTING MENU

Five course 85 with wine pairing 135

Tasting menus available for the entire table only

* Served raw ** Seared medium rare