

REDD

NAPA VALLEY

05

- Roasted sunchoke soup, fried oyster, parsley oil 16
- * Sashimi of hamachi, sticky rice, edamame, soy ginger sauce 16
- Smoked trout salad, beets, horseradish crème fraîche, brioche 16
- Carnaroli risotto, maine lobster, meyer lemon confit, truffle oil 17
- Kale salad, brussels sprouts, parmesan, crostini, anchovy vinaigrette 16
- Chicory salad, fuji apples, walnuts, point reyes bleu cheese, pomegranate 16
- * Yellowfin tuna tartare, asian pear, avocado, chili oil, fried rice, cilantro 16
- Chile rojo tostada, chicken thigh, black beans, cotija cheese 15
- Crisp duck confit, five spice potstickers, dashi, fried ginger 16
- Glazed pork belly, apple purée, burdock, soy caramel 16
- Parmesan gnocchi, seasonal vegetables, pine nut gremolata 25
- Petrale sole, coconut jasmine rice, clams, chorizo, saffron curry nage 30
- Alaskan halibut, salsify, leeks, fingerling potatoes, roasted vegetable broth 32
- ** 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, red rice, pickled grapes, marcona almonds, port duck sauce 34
- Lamb loin, cranberry beans, mushroom a la grecque, merguez sausage 36
- Roasted chicken, mustard spaetzle, brussel sprouts, apple, pancetta 29

Bread available upon request

TASTING MENU

Five course 85 with wine pairing 135

Tasting menus available for the entire table only

* Served raw ** Seared medium rare

California Law advises patrons that "consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness"

DINNER