

# REDD

NAPA VALLEY

05

White corn soup, gypsy peppers, sunflower seeds 14

\* Sashimi of hamachi, sticky rice, edamame, soy ginger sauce 16

Carnaroli risotto, maine lobster, meyer lemon confit, truffle oil 17

Crisp duck confit, five spice potstickers, dashi, fried ginger 16

Smoked trout salad, beets, horseradish crème fraîche, brioche 16

\* Yellowfin tuna tartare, asian pear, avocado, chili oil, fried rice, cilantro 16

Panzanella, heirloom tomatoes, mozzarella, red onion, cucumber, croutons 16

Chile rojo tostada, chicken thigh, black beans, cotija cheese 15

Fig salad, point reyes bleu, prosciutto, little gem, walnuts 16

Glazed pork belly, apple purée, burdock, soy caramel 16

  

Parmesan gnocchi, early summer vegetables, pine nut gremolata 25

Petrale sole, coconut jasmine rice, clams, chorizo, saffron curry nage 30

Alaskan halibut, white corn, peppers, fingerling potatoes, chimichurri 32

\*\* Caramelized diver scallops, cauliflower, capers, almonds, golden raisins 17/33

Lamb loin, cranberry and pole bean cassoulet, merguez sausage, nasturtium 36

Prime new york steak, shortribs, potato mushroom purée, lardons, fried shallots 36

Liberty farm duck breast, black rice, stone fruit mostarda, ginger duck sauce 34

Roasted chicken, farro, maitake mushroom, summer squash 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