

# REDD

NAPA VALLEY

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- 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
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- 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