

# REDD

NAPA VALLEY

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Vidalia onion soup, salt and vinegar chips 13

Lettuce cups, stir fried chicken, eggplant, scallions 15

\* Sashimi of hamachi, sticky rice, edamame, lime ginger sauce 15

Mixed field greens, rustic croutons, shallots, sherry vinaigrette 11

Roasted beets, avocado, radish, goat cheese, rye, pistachio 14

Shrimp salad, cucumber, daikon, rice noodles, cilantro, peanuts 15

\* Yellowfin tuna and hamachi tartare, avocado, chili oil, fried rice, cilantro 15

Cauliflower salad, fennel, frisée, brioche, fried capers, poached egg 14

Glazed pork belly, apple purée, burdock, soy caramel 15

Steamed pork buns, hoisin, vegetable salad 17

Fried chicken sandwich, cabbage slaw, asian pickles, spicy aioli 18

Crispy duck confit, sunchoke, endive, citrus, chestnut, orange duck sauce 24

\*\* Caramelized diver scallops, cauliflower purée, almonds, balsamic reduction 16/31

Merguez sausage crepinette, cassoulet, mixed mushrooms, bread crumbs 24

Petrale sole, creamy jasmine rice, clams, chorizo, saffron curry nage 25

Roasted chicken, mustard spaetzle, brussels sprouts, apple, pancetta 24

Wild mushroom risotto, spinach, truffle oil 20

\* Served raw \*\* Seared medium rare

LUNCH