

REDD

NAPA VALLEY

05

Roasted sunchoke soup, fried oyster, parsley oil 15

Lettuce cups, stir fried chicken, eggplant, scallions 15

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

Smoked trout salad, beets, lemon vinaigrette, horseradish crème fraiche 14

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

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

Chicory salad, fuji apples, walnuts, point reyes bleu cheese, pomegranate 14

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

Steamed pork buns, hoisin, vegetable salad 17

Shortrib sandwich, arugula, aioli, horseradish, potato chips 18

Crispy duck confit, red rice, pickled grapes, marcona almonds, port duck sauce 24

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

Merguez sausage crepinette, cassoulet, mushroom a la grecque, bread crumbs 23

Petrale sole, creamy jasmine rice, clams, chorizo, saffron curry nage 24

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

Wild mushroom risotto, spinach, truffle oil 20

Bread available upon request

* 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"

LUNCH