APPETIZERS

SOUP OF THE SEASON
chef’s selection of fall flavors 13

Burrata (V)
honey roasted pear, parsley-sage pistou, fig balsamic, grilled crostini 16

CREAMY ELOTE DIP
grilled late season corn, butter, chili, lime, queso fresco, fresh tortillas 14

TIRADITO STYLE SASHIMI
local bass, aji amarillo, savory yam, cilantro relish, chili oil 20

BRUSSELS SPROUTS SALAD (V)
toasted hazelnuts, pomegranate, shaved parmesan, maple vinaigrette 16

CHARCUTERIE AND CHEESE
pleasant ridge reserve, carr valley cocoa cardona, marin supreme brie cured duck meat, bresoala, spicy calabrese, frida honeycomb peruvian sweety drops, fig orange jam 33

ENTRÉES

BRAZILIAN-INSPIRED SEAFOOD STEW
clams, shrimp, bass, coconut milk-chili broth, roasted plantain grilled crostini 33

SEARED SCALLOPS
apple-yam puree, tandoori chickpeas, saffron yogurt, crispy kale 32

ROASTED JIDORI CHICKEN
root vegetables, rosemary pecan rice pilaf, cabernet cranberry sauce, sage 28

WILD SALMON
brown butter beet risotto, lemon zest, watercress 34

BUTTERNUT SQUASH SAUTÉ (V)
shallots, garlic, basil, white wine, tomato, parmesan 27

PRIME FILET OF BEEF
black beans, linguíça sausage, grilled corn, jalapeño, green onion 39

Our menu features local produce and sustainable seafood. Consuming raw or undercooked food may increase your risk of foodborne illness. Not all ingredients are listed on the menu. Please notify your server regarding any allergies.

(v) vegetarian