

# Chef's Tasting Menu

(sample menu)

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**-first course-**

Spanish Octopus Pintxo  
Zuckerman potato / Meyer Lemon Olive / Sweet Drop Pepper

**-second course-**

Tortilla Espagnole  
salsa verde / Pimenton

**-third course-**

Pancetta di Monte  
sourdough toast / IPA mustard / pickled carrots & fennel

**-fourth course-**

Crispy Devil's Gulch Quail  
"General Tso" sauce / Napa cabbage

**-fifth course-**

Seared Hon Hamachi  
avocado puree / local citrus / Fresno chili pearls / sesame

**-sixth course-**

Pak Choy & Spring Garlic Fried Rice  
poached egg / pickled cashews / bolted cauliflower

**-seventh course-**

Seared Liberty Duck Breast  
Marmalade / toasted farro / blood orange / roasted duck jus

**-eighth course-**

Grilled Wagyu Bavette  
Vietnamese cabbage slaw / peanuts / puffed rice noodles / cilantro

**-ninth course-**

Bright Meadow Cheddar  
Compressed fennel / apple butter / marcona almonds / port gastrique

**-tenth course-**

Caramelized White Chocolate & Bacon Donuts  
sage crème chantilly

Executive Chef  
Francis X. Hogan

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