

## Supplements

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### Private Batch Reserve Caviar 160

*Produced in limited quantity, these tawny brown to platinum beads have a nutty and light flavor.*

### Golden Osetra Caviar 220

*Osetra is noted for its bright amber gold color, medium grain size, and a clean, rich and nutty finish.*

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### Chilled Oysters

*Served with Mignonette. Market Lemon. Horseradish.*

Six Each 24

Twelve Each 42

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### Cheese Board 38 | 62 | 95

*Stonefruit Mostarda. Pepita Crackers. Candied Nuts.*

Executive Chef Hoon Kang

Culinary Director Reylon Agustin

## Lunch Prix-Fixe 75

### Chef's Garden Harvest

*Toasted Naan Bread*

*Garden Crudite*

*Chickpea Hummus*

*Piquillo Pepper Puree*

*Smoked Eggplant Puree*

*Cucumber Raita*

*Cashew Butter*

*Garden Jardiniere*

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**Farmer's Salad** *Mixed Baby Lettuces. Fennel. Cucumber. Tomato. Valbreso Feta Cheese.*

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### Choice of:

**Fogline Farms Chicken** *Citrus Herb Marinade.*

**Niman Ranch Skirt Steak** *Chimichurri.*

**Fried Petrale Sole** *Nutritional Yeast.*

**Niman Ranch Burger** *Smoked Tomato Aioli. Cheddar.*

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**Petite Fours** *A Selection from the Pastry Shop.*