



BREAD

House Made Flat Bread, Olive Tapenade, Cultured Butter 10
Grenache, McCay Cellars, Lodi

STARTER

Ahi Tartare*, Cured Lemon Aioli, Shrimp Chip 25
Sauvignon Blanc, Jean Reverdy

Beef Tartare*, Cornichon, Crispy Baguette 25
Rosé, By. OTT, Cotes de Provence

Sun Dried Tomato Tartare, House Made Ricotta, Flat Bread 20
Pinot Noir, Failla, Sonoma Coast

Baked Shrimp "À La Escargot", Café de Paris Butter 26
Chardonnay, Alit, Willamette Valley

Foie Gras Gyoza, Caramelized Onion, Port Essence 29[†]
Pinot Noir, Failla, Sonoma Coast

SOUP/SALAD

Maui Onion Velouté, Olorosso Sherry, Smoked Paprika 14
Sauvignon Blanc, Jean Reverdy

Caesar Salad, Hirabara Farm Baby Romaine, Bacon, Parmesan 18
Pinot Grigio, Zenato

Red & Green Salad, Roasted Pear, Gorgonzola, Aged Balsamic Vinaigrette 18
Riesling, Joh, Jos Christoffel Erben

ENTRÉE

Scallops Risotto, Hamakua Mushroom, "Vialone Nano Rice", Parmesan Cream 46
Chardonnay, Alit, Willamette Valley

Cured King Ora Salmon*, Olive Tapenade, Chickpeas 39
Chardonnay, Louis Latour, Pouilly-Fuissé

Kurobuta Pork Chop*, Cauliflower Gratin, Black Cardamom Jus 39
Grenache, McCay Cellars, Lodi

Lamb Shank "Tajine", Raisins & Saffron Pilaf, Parsley Salad 48
Rhone Blend, Neyers "Sage Canyon"

Steak Frites*, Aged Prime Ribeye Steak, French Fries, Soy-Black Pepper Sauce 69[†]
Rhone Blend, Neyers "Sage Canyon"

TBD... Bento, Falafel, Hummus, Smoked Eggplant, Flat Bread 32
Sauvignon Blanc, Jean Reverdy

Curry Du Jour, Authentic Indian Curry, Koshihikari Rice, Raita 32
Riesling, Joh, Jos Christoffel Erben

TASTING MENU

4 Course Tasting Menu, Choice of Starter, Soup or Salad, Entrée + Dessert 79[†]
[†]Additional \$10
Wine Pairing \$49



Vikram Garg

Beverages



COCKTAILS

FRANCESCO LAFRANCONI'S CREATIONS

Friend, Colleague & Mixologist who I consider a Cocktail Genius has created cocktails for TBD... - Vikram Garg

Mr. Cobbler Bulleit Bourbon, Oloroso Sherry, Sweet Vermouth, Domaine de Canton Ginger, Chocolate, Pimento Bitters	18	Mai Tai 1944 Kohana Kea Rum, Old Lahaina Dark Rum, Lime Juice, Orgeat Almond Syrup, Giffard Triple Sec	18
Double Grand Grand Layenda Tequila, Grand Marnier, Lime Juice, Jalepeno, Agave Syrup, Lime Salt	18	She so Sour Shiso infused Gin, Lemon Juice, Yuzu Syrup Egg White, Club Soda	16
Latin Mayhem Barsol Mosto Verde Pisco, Illegal Mezcal Joven, Italicus Rosolio, Luxardo Bitter Bianco	16	Toki Hi-Ball Suntory Toki, Club Soda, Cucumber Bitters, Shiso bitters	16
L'ete Hendrick's Gin, Watermelon Shrub, Lime, Club Soda	18	We're Mint To Be Plantation 3star Rum, Lime Juice, Mint Syrup St. Germaine Elderflower Liqueur, Club Soda	18
Pink Hue Tequila, Fever-Tree Pink Grapefruit soda, Lime Juice, Grapefruit Bitters, Black Salt	16	"VG" Negroni Gin, Campari, Vermouth, the Rest is Chef's Trade Secret. <i>(Limit One Drink per Guest).</i>	28

WINES BY THE GLASS

Prosecco, Bisol Veneto-Italy	14/60	Champagne LE Brut, Lanson "Black Label" Champagne-France	21/95
Pinot Grigio, Zenato Veneto-Italy	12/50	Rosé, By. OTT, Côtes de Provence Provence-France	18/76
Sauvignon Blanc, Jean Reverdy, Sancerre, Loire-France	15/68	Pinot Noir, Failla, Sonoma Coast California-US	21/95
Riesling, Joh, Jos Christoffel Erben Kabinett, Mosel-Germany	14/59	Rhône Blend, Neyers "Sage Canyon," California-US	17/77
Chardonnay, Louis Latour, Pouilly-Fuissé Burgundy-France	16/72	Grenache, McCay Cellars, Lodi California-US	19/89
Chardonnay, Alit, Willamette Valley Oregon-US	15/68	Cabernet Sauvignon, Ancient Peaks "Santa Margarita Ranch," Paso Robles California-US	15/64

BEERS

Belgian Pilsner - Draft Stella Artois ALC 5%, IBU 30	8	Japanese Pilsner Coedo Ruri Premium ALC 5%, IBU 32	12
Kona Hanalei Island IPA Hawaii, USA ALC 4.5%, IBU 40	8	Japanese Black Lager Coedo Shikkoku ALC 5%, no IBU	12

SOFT DRINKS

L'ete Vierge Watermelon Shrub, Lime, Club Soda	10	Le Papillon Jasmine Lemonade, Organic Butterfly Pea Essence	10
Evian 750ml Still Water	9	Ferarella 750 Sparkling Water	5

