

# REDD

NAPA VALLEY

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- Asparagus soup, smoked salmon panini, lemon cream 12
- Glazed pork belly, apple purée, burdock, soy caramel 13
- Caramelized diver scallops, cauliflower purée, almonds, balsamic reduction 14
- Citrus salad, fennel, avocado, radish, orange powder, pecorino 12
- Zuckerman farms asparagus salad, sweetbread gribiche, arugula 14
- Sashimi of hamachi, sticky rice, edamame, lime ginger sauce 15
- Tasting of cold foie gras preparations, rhubarb, pistachios, brioche 18
- Yellowfin tuna tartare, asian pear, chili oil, fried rice, cilantro 15
- Carnaroli risotto, maine lobster, meyer lemon confit, truffle oil 15
- Crispy chicken thigh, wild mushroom and sunchoke velouté, truffle butter 14
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- Alaskan halibut, calamari, chickpea and pepper ragout, pinenuts, olives, aioli 28
- John dory, coconut jasmine rice, clams, chorizo, saffron curry nage 28
- Sautéed skate, crushed potatoes, fava bean pesto, lemon, capers 27
- Prime new york steak and shortribs, carrot purée, bacon and cipollini onion ragout 29
- Roasted organic chicken, green garlic potatoes, asparagus, liver toast 26
- Crisp duck confit, lentils, foie gras meatballs, crispy spaetzle 14/27
- Lamb rack and loin, braised artichokes, fava beans, potato gnocchi, olive jus 30
- Liberty farms duck breast, onion fondue, spring peas, five spice 28

## TASTING MENU

Five course 75 with wine pairing 120

Tasting menus available for the entire table only

18% gratuity will be added to parties of 6 or more