WIFE AND THE SOMM

PRELUDE TO WINTER | SUPPER SERIES

this menu is inspired by shorter days and cooler nights

3-course tasting experience | $55 per person
all guests at the table must participate

add-on wine pairings
winter wine flight: $25 per person | Somm-select flight: $45 per person

COURSE 1

choice of:

POACHED LOCH DUART SALMON

crème fraiche foam, lemon infused local shallot, Kaluga caviar (gf)

or

ROASTED GARLIC CANEDERLI DUMPLING

miso parmesan broth, fried parsley (v)

COURSE 2

choice of:

CHU-TORO CRUDO

smoked tomato broth, herb oil (gf)

or

SAUSAGE STUFFED KING OYSTER MUSHROOM

french onion "soup", fennel flowers (gf)
can be served without sausage (vg)

COURSE 3

choice of:

GRILLED SANTA BARBARA VERMILLION

garlic confit puree, slow roasted heirloom cherry tomatoes, smoked tomato sofrito (gf)

or

GRILLED AUSTRALIAN WAGYU STRIP LOIN

potato rosti, sauce espagnole (gf)

or

ROASTED SUNRISE ORGANICS FARM NANTE CARROTS

pistachio butter, pomegranate seeds, pomegranate molasses, za'zatar breadcrumbs (vg)

you are welcome to add on any of our current menu items to your Supper Series experience

(v) vegetarian (vg) vegan (gf) gluten free (sf) sesame free
warning: please be aware that our food may contain or may come in contact with common allergens