



Johnny Alamilla – Chef

PROLOGUE

- Smoked tomato and fava bean minestrone** 5/8 (V)
Okanomi yaki Japanese vegetable cakes with carrot and ginger soup 10
Arugula salad with grilled bread, garlic confit, cherry tomatoes and shaved manchego cheese 11
Asparagus flan with annatto cactus cream, mache and fried shallots 12
Aga dashi dofu: Crispy fried tofu with soy lime ponzu and daikon radish salad 12
Twice baked goat cheese souffle' with fennel, apple radicchio salad 12
Thai citrus glazed fried calamari with crispy rice noodles and black sesame seeds 12

MAIN CHARACTERS

- Miso grilled Japanese eggplant** with jasmine rice and pan seared shitake mushrooms and daikon ragout 11/18 (V)
Quinoa and queso fresco tamales with chipotle crema and tomato, jicama and jalapeno pico-pico 10/18
House made gnocchi with fava beans, wild mushrooms, cipolini onions, red swiss chard and fresh basil 11/19
Pan seared pacific halibut giant bean and spring vegetable ragout, sautéed baby spinach and salsa verde 25
Golden curry of cauliflower, spring peas, garbonzo beans, baby carrots and forbidden black rice 10/18
Today's fresh seafood preparation A.Q.

SUBPLOTS

- Braised greens** with sunflower seeds and Craisins 8
Grilled asparagus with lemon-chive aioli 8
Jasmine or forbidden rice 4
Crispy fried tofu 3
Steamed vegetables 6

A gratuity of 20% will be added for parties of six or more. Please turn your cell phone off out of courtesy to others.