

JOLĒ

Sea Urchin Bisque 9

House cured salmon roe, hijiki seaweed

Endive Salad 8

Mandarins, walnuts, Parmesan

Grilled Cauliflower 12

Medjool dates, Marcona almonds, chorizo

Brussels Sprouts 11

Bacon, capers, balsamic

Bruschetta 14

Chanterelles, spinach, truffle fondue, quail egg

Unagi & Shrimp Tempura 18

Sesame & spinach, dashi & shitake custard

Local Sardines 14

Pine nuts, soffrito, broccolli de cicco, meyer lemon

Dungeness Crab Salad 15

Vietnamese omelet, black trumpets, avocado, miso vinaigrette

Scallops 21

Local squid, celery root, butternut squash, mint, peanuts, Thai red curry

Lambs Tongue Reuben 12

Sauerkraut, feta, thousand island dressing

Grilled Skirt Steak 12

Kimchi & cucumbers

Pork Croquettes 15

Frissee, mustard vinaigrette

Seared Sonoma Artisan Foie Gras 17

Local uni, soy yuzu koshu, shrimp toast, quail egg

Roasted Chicken Thighs 15

Little potatoes, bacon, shishito peppers, apple sauce

Wild Boar 18

Cheesy grits, sour orange, avocado, charred onion & chipotle salsa

Lamb Neck Stew 18

Potato gnocchi, carrots, salsify, piquillo pepper butter

Tasting Menus

F o u r C o u r s e 5 0 / 8 0

F i v e C o u r s e 6 5 / 1 0 5

S i x C o u r s e 8 0 / 1 3 0

\$7 supplement will be added for tasting menus consisting of all savory courses

Vegetarian options are available upon request

A gratuity of 20% will be added to groups of 6 or more

Corkage is \$15 per bottle