

DINE LA

JAN 23 – FEB 6

All Hours
May Be Ordered Individually
\$35 Per Person | Excludes Sales Tax & Gratuity

First Course

Smoked Salmon Toast (GF Upon Request)

Seven-grain bread layered with sour cream, smoked salmon, tobiko, red onion, and dill.

Pairing: Segura Viudas Brut Cava — crisp bubbles that slice right through the cream and salt.

Burrata with Charred Tomatoes & Brioche (V) (GF Upon Request)

Creamy Central Coast burrata with blistered cherry tomatoes, basil, Cortopassi olive oil and toasted almonds with warm brioche. GF Toast Available Upon Request.

Pairing: Lucy Rosé of Pinot Noir — floral, zippy, and perfect for balancing the richness.

Grilled Cheese with Caramelized Onions (V)

Cheddar on buttery brioche with slow-cooked onions. The comfort classic you didn't know you needed.

Pairing: Piazza San Prospero Lambrusco – soft fizz and berry notes that love melted cheese.

Hearts of Palm & Nori Ceviche (VG)(GF)

Citrus-marinated hearts of palm tossed with jalapeño, toasted sesame, and seaweed. Light & umami-ful.

Pairing: Morgan Off-Dry Riesling - bright, mineral-driven acidity lifts citrus, nori, and delicate umami.

Second Course

Hanoi Black Pepper Chicken (GF)

Organic chicken thighs seared in a bold black pepper reduction, served with wasabi mashed potatoes and pickled red onions. Comfort food with attitude.

Miso Glazed Salmon (GF)

Salmon glazed with white miso, mirin, and sake. Pan seared and finished with sesame oil and scallion relish. Served with citrus herbs and crispy shallots. Savory, silky, and just a little sweet.

Charred Cauliflower “Steak” Frites (VG)(GF)

Fire-grilled cauliflower brushed with sesame-miso and topped with pickled jalapeño and cilantro. Famous turmeric garlic fries on the side. Vegan, smoky, and full of character.

Sweet Treat

Warm Chocolate Chip Cookie (V)



Includes A First Course Wine Pairing Or Non-Alcoholic Bubby

Sorry not Sorry™

