

SALADS & SASHIMI

HOUSE CURED SMOKED SALMON SALAD

cucumber yogurt, mixed greens, confit lemon, dill, lavash cracker

14

MAINE LOBSTER & DUNGENESS CRAB SALAD

hearts of palm, cilantro, red bell pepper, yuzu vinaigrette, chili, coconut
(add \$4 to the three course menu price)

17

BABY BEET & LA QUERCIA PROSCUITTO SALAD

arugula, roasted almonds, burrata cheese, champagne vinaigrette

12

WALDORF SALAD

*chino farms baby lettuces, celery, apple, walnut crumble,
point Reyes bleu cheese & buttermilk dressing*

11

HAMACHI SASHIMI

marinated baby shiitake mushrooms, scallion vinaigrette

14

TUNA TARTARE

shaved baby carrot, radish, chervil, chives, green goddess dressing

13

HOT APPETIZERS

SOUP OF THE DAY

9

NINE-TEN'S HOUSE MADE PASTA

english peas, morel mushrooms, arugula, la quercia proscuitto, parmigiano-reggiano

14

JAMAICAN JERK PORK BELLY

baby carrots, swiss chard, plantains, black-eyed peas, spicy jellies & sweet potato puree

15

ENTREES

GRILLED PRIME "CAP" RIBEYE STEAK

roasted artichokes, fried gnocchi, ramps, garlic powder, red wine reduction
30

NIMAN RANCH NEW YORK STEAK

smoked potato puree, mushrooms, spring onions, "J1" steak sauce
(add \$15 to the three course menu price)
44

SLOW ROASTED CALIFORNIA NATURAL LAMB LOIN

fava beans, pea tendrils, morels, mint, parsley, fava bean & ricotta cheese agnolotti
(add \$5 to the three course menu price)
34

PORT WINE BRAISED BEEF SHORT RIBS

roasted shallots, brussels sprout leaves, roasted salsify, horseradish emulsion
28

ALASKAN HALIBUT

fava bean leaf pesto, asparagus tips, artichokes, lemon puree
32

SCOTTISH "LOCH DUART" SALMON

fava beans, english peas, fiddlehead ferns, shaved squash, preserved meyer lemon, sauce verte
29

MAINE SEA SCALLOPS

baby broccoli, hon shimeji mushrooms, wild onions, kaffir lime coconut emulsion
29

CURRY ROASTED CAULIFLOWER

*baby carrots, cipollini, brussels sprout leaves, cumin,
sultana puree, fried shallots*
18

THREE COURSE MENU

Includes one hot or cold starter, one entrée, one dessert or one cheese
(additional charge for selected items)

\$45 PER PERSON, \$60 WITH WINE PAIRINGS

"MERCY OF THE CHEF" TASTING MENU

Five course tasting menu prepared exclusively for your whole table!

\$70 PER PERSON, \$100 WITH WINE PAIRINGS

(offered until 9:00pm)

EXECUTIVE CHEF

JASON KNIBB

Parties of six or more subject to 20% gratuity.