

dinner prix fixe menu

for the table-choose 1

ROASTED GARLIC HUMMUS

house baked pita bread, market crudités, kalamata olives

SEV PURI CHAAT- MUMBAI STREET SNACK

teff chips, avocado, mango, sev, chutney

first course-choose 3

DAILY SOUP

TUSCAN KALE CAESAR

grana padana olive oil croutons

HAMACHI

ginger & pink peppercorn dashi, market radish
cucumber, fresno chile (+5 per person)

BEETS & AVOCADO SALAD

radishes, sunflower seeds, market lettuce, sesame vinaigrette

DATE & ARUGULA SALAD

humboldt fog goat cheese, toasted pumpkin seeds
balsamic vinaigrette

MUSHROOM TOAST

country bread, wild mushrooms, leeks, crème fraiche, goat cheese

POTATO PANCAKES

smoked salmon, sour cream chives

entree course: choose 3

BALI SEAFOOD CURRY

scallops, shrimp, calamari, mussels, king salmon, baby spinach, cilantro, black forbidden rice

NEW ZEALAND ORA KING SALMON

white wine risotto, pea tendrils, snap peas, meyer lemon (+5 per person)

STAR ANISE BRAISED SHORTRIBS

ginger carrot puree, braised kale, fried shallots (+5 per person)

NIMAN RANCH FLAT IRON STEAK

grilled radicchio, green beans onion rings, balsamic (+5 per person)

HERB ROASTED CHICKEN

market carrots, weiser fingerling potatoes
charred shallot vinaigrette

RED QUINOA PILAF

spinach & market vegetables, choice of tofu, salmon or chicken, sweet soy glaze

sides for the table: +3 per person per side

VEGETABLE STIR-FRY

bok choy, carrots, napa cabbage, spinach, ponzu

CURRIED CAULIFLOWER

ginger & garam masala

GREEN BEANS

pickled fresno chile, confit garlic

OLIVE OIL ROASTED ARTICHOKES

lemon aioli

SKILLET MACARONI & CHEESE

gruyere & cheddar, toasted breadcrumbs, chives

FRENCH FRIES

sea salt & ketchup

SWEET POTATO FRIES

smoked paprika aioli

AKASHA'S ONION RINGS

ketchup & smoked paprika aioli

dessert: select 1

SALTY CHOCOLATE PEANUT BAR

chocolate spelt crust, candied peanuts, sea salt, caramel, cashew-peanut butter ice cream (vegan)

APPLE CRISP

cinnamon ice cream

MEYER LEMON CHEESECAKE

candied kumquats

FLOURLESS CHOCOLATE-ALMOND TORTE

coconut sorbet, chocolate sauce, almonds

COOKIES & CREAM

cookies & choice of ice cream

55 per person, parties of 13 or more

exclusive of 22% service charge & tax

Please inform our Events Director of any allergies or dietary restrictions.

We have many gluten-free and vegan options.

Wine pairings options are available on request. 20/corkage per bottle

We can also create a custom cocktail for your dinner, or you can choose from our specialty list.

Birthday and special occasion cakes and seasonal pies are available from our bakery.

Menu may change due to seasonal market availability.

A 3% kitchen appreciation charge is added to all checks in effort to help pay our back-of-house employees a better wage.

Thank you for supporting our loyal kitchen staff. If you would like this charge removed, please let us know.