

THE FEAST: FALL 2020

Black Garlic Gems: *parmesan, black garlic dressing* \$13

Endive: *fried cambozola, shallot, seed, roasted pear vin.* \$14

Roasted beet: *sorrel yogurt, pistachio, blood orange, herbs* \$14

Heirloom Tomato: *brioche, burrata, herb* \$14

Zucchini Tartare: *avocado mousse, candied basil, sunflower seed, tomato vin.* \$12

Shrooms: *sherry, truffle crème fraîche, fried egg* \$13

Tempura: *cauliflower, mint, chili, peanut* \$11

Bravas: *fried potato, fire-roasted tomato, aioli* \$10

Thai Slider: *shrimp, kohlrabi slaw, King's bread* \$12

Arancini: *crab and shrimp, Meyer lemon* \$15

Calamari: *chili flakes, Italian parsley, garlic, lemon* \$15

Octopus Confit: *house-pickled vegetable, harissa, citrus, beet gel* \$16

Chicken Skewers: *lemongrass, sweet chili, kimchi* \$14

Steak Bites: *gorgonzola blue cheese, bacon, honey mustard* \$13

Gnocchi: *pistachio, herb, charred leek cream* \$19

Raviolo: *fall vegetable, parm foam, almond* \$22

Soy Noodles: *bucatini, Dungeness crab, furikake* \$26

WOOD-FIRED CENTERPIECES

Whole Local Rock Cod \$27

Pork Belly \$38

12oz Hangar Steak \$29

Specially-Aged Ribeye Steak \$2.95/oz

SIDES \$8 each

Risotto: *truffle, Meyer lemon, mascarpone, mint*

Fall Vegetable Gratin: *walnut*

Okra Ragu: *heirloom tomato, herb*

Fried Zucchini: *garlic, parmesan, herb*

PIZZA & BURGERS

Margherita Pizza: *San Marzano tomato, mozzarella, basil* \$16

Kin-Za Pizza: *bacon jam, brie, arugula* \$19

All-American Burger: *Dry-aged wagyu, cheddar, sauce,
lettuce, tomato, duck fat fries* \$16

Gianni's Burger: *Dry-aged wagyu, chipotle caramelized onion,
bacon, cheddar, duck fat fries* \$19