



Executive Chef - Gabe Garcia  
Sous Chef - Ari Benzaquen  
General Manager - Andre Boshoff

*prix fixe*

2 courses 45++  
(choose one item from  
each of the first two courses)

3 courses 89++  
(choose one item from  
each of the first three courses)

4 courses 102++  
(choose one item from each course)

additional items are available  
at a la carte pricing

wine accompaniment

Courses 1 and 2 - 18++  
Courses 1, 2 and 3 - 39++  
Courses 1, 2, 3, and 4 - 46++

**First Course**

Farm Gem Salad  
*radish, spring onion, avocado, garlic-chive dressing*

Panzanella  
*heirloom tomato, cucumber, melon, stone fruit  
vegan feta, pine nuts, mint, parsley, toasted crouton*

Ahi Tartare  
*kimchi mayo, soft boiled egg, fried rice cucumber, daikon*

Tomato Soup  
*roasted vegetables, vegan grilled cheese*

**Second Course**

Beef Cheek Nugget  
*jalapeno jam, corn puree, cilantro*

Bahn Mi  
*veal belly, chicken liver, duck rilette  
carrot, kohlrabi, jalapeno, cilantro, mint, aioli*

Gnocchi  
*veal confit, peas, fennel butter, pesto*

Spaghetti  
*roasted cherry tomato, crispy veal sweetbreads, fried basil*

**Third Course**

Olive Crusted Halibut  
*roasted kabocha squash, fried shishito peppers  
toasted almond, saffron sabayon*

Roasted Half Chicken  
*roasted root vegetables, celery root puree, cherry glaze*

12 oz Ribeye  
*soy-ginger glaze, pickled shiitake, sweet potato fritters  
roasted broccolini*

Substitute: 10 oz Ribeye Cap  
*supplement to prix fixe menu additional 14++*

Veal Chop Milanese  
*cherry tomato salad, roasted red pepper, balsamic aioli  
pickled torpedo onion, capers, basil  
supplement to prix fixe menu additional 16++*

**Fourth Course**

Churros  
*Mexican chocolate, rice pudding, blueberry*

Lemon Tart  
*stonefruit jam, meringue, raspberry, peach, lemon peel*

Flourless Chocolate-Cherry Cake  
*peanut semifreddo, salt roasted peanuts, cherries*

Raspberry and Citrus Semifreddo  
*passion fruit, finger lime*

Herzog Special Reserve  
Albarino  
Edna Valley  
2018  
17 gl. 68 btl.

Herzog Tasting Room  
Reserve  
Rose of Pinot Noir  
Clarksburg  
2019  
19 gl. 78 btl.

Herzog Single Vineyard  
Cabernet Sauvignon  
Kabb Ranch  
2016  
42 gl. 85 half btl.

Herzog Late Harvest  
Zinfandel  
Lodi  
2018  
14 gl. 56 btl.

Substitutions and modifications are politely declined.  
A 20% service charge will be added to all checks.  
Vegan Cheeses are Kosher Pareve



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BAR  
MENU

August 19, 2020

Pickled Vegetables 9  
*assortment of pickled vegetables*

Sweet Potato Fries 9

French Fries 8

Tierra Sur Pizza 14  
*veal sausage, bell pepper, onion,  
mushroom, olives, black truffle tomato  
sauce, cashew cheese*

Fried Chicken Sandwich 15  
*cole slaw, aioli, b + b pickles*

Ahi Torta 20  
*coriander & cumin crusted ahi, avocado  
mash, anaheim chili aioli, pickled red onion,  
arugula, fried egg, ciabatta*

Pastrami Burger 23  
*fried pickles, vegan cheddar, Dijon sauce*

Tierra Sur Burger 16  
*lettuce, tomato, aioli*

**add on:**

*pastrami +6, lamb bacon +4  
grilled onion +3, avocado +3,  
fried egg +2, vegan cheddar+ 2,*

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