

caviar bite* *astrea grand selection schrenckii caviar, honeynut squash tamal, cashew* 45

market salad *radicchio, pink lady apple, feta, walnut, dill buttermilk dressing* 18

chicken liver mousse *cranberry, palo santo, thomcord, pistachio crumble, rosemary, sourdough* 21

bay scallop crudo* *strawberry gazpacho, szechuan peppercorn, almond* 22

kanpachi* *rainier cherry, spicy tomato broth, trout roe* 23

charred summer squash *coconut, green garlic, nectarine* 21

roasted carrots *citrus viniagrette, herb salsa, sumac crème fraîche* 19

maitake mushrooms *turmeric aioli, lemon, parsley* 21

prawns *a la diabla, hearts of palm, cara cara, orange mint* 27

asparagus risotto *acquerello carnaroli rice, oyster mushroom, pistachio* 26

vermillion *tomatillo, bloomsdale spinach, green curry broth* 44

half chicken *yukon gold, tuscan kale, salsa verde* 39

sonoma lamb *piquillo, black olive, chickpea* 42

dry aged new york strip *shishito, tokyo negi, salsa macha, mole* 72

spiced short ribs *pineapple, fresno chile, mole negro* 39

asterid experience

98pp :: wine pairing 70pp++

we ask that the entire table participate in the experience

supplemental course +\$45

caviar *astrea grand selection schrenckii caviar, honeynut squash tamal, cashew* **

first

avocado toast *dungeness crab, trout roe, sourdough crisp* **

second

shrimp tostada *prawns, chile de arbol, pickled red onion*

third (choice of)

miso black cod *bok choy, cara cara, ginger*

or

brandt beef french dip +\$12 *hot mustard, gruyere, au jus*

dessert

tres leches *sponge cake, soft meringue, macadamia nut*

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

asterid
by ray garcia