

grace

FIRST COURSE

PICK ONE

Winter Squash Bisque Cappuccino ○ | gf

sage-coconut froth, spiced cider, roasted seeds, candied walnuts

Salad of Baby Beets ● | gf

florentine greens, herbed fromage blanc, arare, shio koji, ver jus, pistachio, dried honey

Salmon Tartare

smoked barrel soy, avocado, arare, crème fraîche, lemon grass smoke

SECOND COURSE

PICK ONE

Chicken Pot Pie

braised chicken, cremini mushrooms, heirloom carrots, golden potatoes, pearl onions, celery, pastry top

Salmon en Brioche

miso marinated atlantic salmon, brioche, herbed butter, haricots verts, sake beurre blanc

Kake-Soba ○ | gf

buckwheat noodle, shiitake kombu dashi broth, autumn vegetables, smoked tofu

vegetarian ● vegan ○ gluten free gf

California law advises patrons that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.

TEA

proudly serving red blossom tea

Pre-Rain Dragonwell green	6 / 10
Inner Blossom Jasmine white	6 / 10
Superior Earl Grey black	6 / 10
Honey Orchid oolong	6 / 10
Lincang Shou 2012 pu-erh	6 / 10
Peppermint Rose herbal	6 / 10
Ginger Lemongrass herbal	6 / 10

COCKTAILS

In The Clouds	16
monkey 47 gin, chateau aloe liqueur, lime, simple, egg	
Shiso High	16
suntory toki whisky, soda water, shiso, lemon peel	
Lucky You!	16
kikori whisky, aperol, chateau aloe liqueur, lemon, strawberry, mint	
Something Nice	16
titos vodka, spiced cranberry, green chartreuse, lime	

CANNED BEER

Your Hazy Soul	10
almanac, alameda CA japanese-style hazy ipa 6.1%	

SAKE

Bijofu, Junmai Ginjo “Junrei Tama”
hamakawa shoten brewery, shikoku, JP
kochi, 16% abv

3oz pour 10

8oz carafe 20