

# THE GATHERING TABLE

*Jude Kazali*

## {HOUSEMADE SCALLION FOCACCIA}

Garlic Chili Crisp • 9

## {HOT & SOUR BUTTERNUT SQUASH SOUP}

Shrimp Toast • 17

## {NEW STYLE HAMACHI}

Soy-Yuzu Vinaigrette  
Avocado | Shiitake • 23

## {PRIME STEAK TARTARE}

Garlic Crackers | Asian Pear  
Pine Nuts • 25

## {JAPANESE CUCUMBER SALAD}

Soy Ginger Dressing | Sesame | Peanuts  
Chili Flakes • 14

## {SESAME CAESAR SALAD}

Garlic Croutons | Parmesan  
White Anchovies • 17

## {ROASTED CAULIFLOWER}

Hummus | Italian Salsa Verde | Pita • 16

## {CHARRED GREEN CABBAGE}

Indonesian Peanut Sauce | Fried Onion • 16

## {MISO BLACK COD}

Spinach | Sesame Dressing • 39

## {HERB PANKO CRUSTED SALMON}

Danish Red Cabbage | Dill Sauce • 37

## {SANTA BARBARA SEA URCHIN PASTA}

Uni Butter | Ikura • 34

## {SWEET & SPICY FRIED CHICKEN WINGS}

Korean Chili | Sweet Soy Glaze • 24

## {GT SLIDERS}

Chicken, Beef, or Eggplant  
Homemade Pickles | Fries • 24

## {PAN FRIED DUCK BREAST}

Sweet Potato Puree | Baby Bok Choy  
5 Spice Soy Balsamic Glaze • 41

## {7OZ FILET MIGNON}

Brocollini | Shitake Sauce • 52

## {6 BONE NEW ZEALAND RACK OF LAMB}

Ratatouille | Tomato Sauce | Chili Crisp • 59

## {ROASTED GARLIC NOODLES}

9

## {BABY BOK CHOY SOY CHILE YUZU KOSHO}

9

## {FURIKAKE FRIES}

9

## COCKTAILS

### GINGIN • 16

*Askur Gin | Lemon | Pom  
Ginger Bay Leaf Simple | Bubbles*

### GIMZU • 15

*Wodka Vodka | Lime | Yuzu  
Mint Simple*

### TAMARIND MARG • 16

*Arette Blanco | Borroso Mezcal  
Lime | Tamarind Agave*

### MOJITO • 15

*Eldorado 3 Year Rum | Lime  
Mint Simple | Club Soda*

### BEE'S KNEES • 16

*Askur Gin | Lemon  
Honey Syrup*

### SPICY CITRUS • 16

*Mandarin Vodka | Lime  
Jalapeño | Mint Simple*

### AIN'TCHO BELL PEPPERS • 17

*Arette Blanco | Ancho Reyes | Lemon  
Agave | Bell Pepper | Cilantro*

### OLD FASHIONED • 15

*Iwai 45 Whiskey  
Simple | Bitters*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Special dietary needs accommodated on request. A 21% service charge will be added for parties of six or more. \$25 Corkage Fee per 750ml bottle