

wormwood.

Carpe Diem

“Seize the Day”

savor chef's curated multi course dinner!
a giving moment, featuring seasonal and local ingredients
experience chef's passion and the true French “Art de Vivre”...
ask your server for more details

no substitutions or dietary restrictions

Canapés

• caviar cigar •

avocado, masa, trout roe

coquilles st jacques • scallops on the shell

guanciale, parmesan, fresno

thon confit • local tuna

tomato babaganoush, fennel, olive oil, puff pastry

Pour l'amour de Partager

pain brioché • parker loaf

truffle honey butter

huître • oysters

pamplemousse, mezcal mignonette, cara cara

betteraves • roasted beet

rye tart, herbed fromage, citrus, zaatar

potage • creamy leek soup

smoked duck, turnip, sourdough, pear

tartine aux oignons • french onion tartine

caramelized onion, puff pastry, french onion demi

• wagyu tartare •

bone marrow aioli, uni, pickled mustard, brioche

Pièce de Résistance

champignon • mushroom

agnolotti pasta, porcini, mascarpone, wild mushrooms

poulet à la moutarde • chicken roulade

mustard greens, mustard seeds, dried apricot

poisson • market fish

celeriac, brown butter, concord grape, verjus beurre blanc, shiso

steak du boucher • new york steak

wild mushrooms, brussels, pommes fondant,
bordelaise au poivre

Executive Chef *Trisha Vasquez*

Sous Chef *Xavier Verdugo*