



185 Park Ave, Suite 189

408.372.4135

www.ourhousesj.com

\$45 per person

Beginning

Beets - Organic Watsonville Baby Beets - Goat Cheese Mousse - Organic Mixed Greens
Croutons - Truffle Vinaigrette

Caesar - White Prawns - Organic Red Romaine - Cage Free Eggs - Organic Tomatoes - Croutons
White Anchovy Caesar Dressing

Dungeness Crab - Avocado - Cucumber - Cantaloupe - American Lumpfish Caviar
Micro Intensity

Foie - Grade A Sonoma Foie Gras - Raisin Puree - Pickled Peach - Crispy Shallots

Bone Marrow - Roasted Femur Bones - Thyme Panko - Pear Compote - Crostini

Middle

Wagyu Burger - 8oz. Durham Ranch American Wagyu - House Steak Sauce
House Pickles - Shaved Red Onions - Organic Bibb Lettuce - House Bun - French Fries

38 North Chicken Breast - Coconut Cilantro Rice - Summer Squash - Organic Kale
Red Coconut Curry - Micro Cilantro

Coho Salmon - 8oz. Crispy Skin Wild Coho - Balsamic Infused Lentils - Caramelized Brussels
Root Vegetables - Salmon Roe

Cod Loin - Israeli Couscous - Spring Vegetables - Pea Shoots - Chermoula

Filet Mignon - 8oz. Center Cut Certified Grass Fed - Crisp Burbank Potato Nest
Creamed Goat Cheese Spinach - Foie Gras Reduction

Duck Confit - 12 oz. Organic Sacramento Duck Leg - Rice Noodles - Sweet Thai Chili Sauce
Marinated Vegetables

Bone-In Pork - 12 oz. Organic Center Cut Pork Chop - Yukon Potato Salad
Cabbage, Apple & Fennel Slaw - Peach BBQ Sauce

Caponata - Firm Tofu - Eggplant - Summer Squash - Olives - Fine Herbs

End

Greek Yogurt - Candied CA Walnuts - Local Honey

Orange Curd - House-made Lemon Curd - Pound Cake Crouton - Blackened Strawberries
Chantilly Crème - Basil

Belgium Chocolate Brownie - Berry Coulis - Walnut - Dehydrated Caramel - Fleur de Sel