



## DINE DOWNTOWN SAN JOSE 2023

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### \$25 Tasting Plates with Optional Pairings

#### SUMMER SEA

**Ceviche Mixta** sea bass-calamari-shrimp, aji amarillo chili & sour orange, yuca frita, crispy plantains

**Ahi Tuna Poke** passionfruit ponzu, cucumber, avocado, crispy rice, black sesame furikake

**Huli Huli Shrimp** chili-mango glaze, macadamia crunch, hibiscus crème

#### Optional Pairing | White Wine Flight: \$23

Reverdy-Ducroux, Sauvignon Blanc, Sancerre, FR 2020

Bollig-Lehnert, Riesling Kabinett, Mosel, Germany 2019

Vinos Atlántico, "Columna", Albariño, Rías Baixas, Spain 2021

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#### SLIDER TRIO

**Buttermilk Fried Chicken** pickled fresno chili slaw, spiced honey remoulade

**Smoked Pork Belly** pineapple kimchi, white shoyu aioli, cilantro, fried shallots

**All Natural Beef** artisan cheeses, red wine-onion jam, Fallot mustard sauce

#### Optional Pairing | Wine & Whiskey Flight: \$23

Pink Salt, Cabernet Sauvignon rosé, Columbia Gorge, OR 2022

Kilkerran 12 Year, Campbeltown, Single Malt Scotch

Bueyes, Malbec, Valle de Uco, Mendoza, Argentina 2019

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#### DISTRICT CLASSIC SNACKS

**Oysters on the Half Shell** (2) champagne mignonette, horseradish & lemon

**Deviled Eggs** (2) fermented chili, pickled radish & sprout

**Spinach and Fontina Arancini** (2) smoked tomato sauce

**Lamb Meatballs** (2) house ground lamb & pork, chermoula tomato sauce, manchego cheese

#### Optional Pairing | Mixed Wine Flight: \$25

Vol Enchanté, Brut Rosé, Crémant D'Alsace, FR, NV

Pace, Nebbiolo, Langhe, Piemonte, Italy 2020

Leroy-Beauval, Merlot blend, Bordeaux Supérieur, FR 2019