



Eat + Drink Week Prefixed Tasting Menu

\$40 Per Person
Fall 2023

Starter

Munak Ranch Tomatoes

whipped fromage blanc, jimmy nardello, tomato jus, basil

(+)

Apple and Fennel

cuyama farms apples, fennel, preserved kumquat, crème fraiche, belgian endive
\$8 addition

Main

Crispy Chicken Sandwich

tomato jam, gruyere, napa cabbage slaw, whey crema, sesame brioche bun

(+)

Beef Tallow Fries

triple cooked russet potatoes, beef tallow, parsley, Dialog's spice mix
\$5 addition

or

Striped Bass

yuzu kosho beurre blanc, quinoa with green garlic, crispy wild rice, Jiménez farms spigarello
(\$5 addition)

Dessert

Zeppole

fermented calabrian chili syrup, pistachio powder, Mcconell's vanilla bean ice cream



Dialog

Snacks Beer & Wine

Fall 2023

House Pickles

sungold tomatoes, jimmy nardello peppers, fermented carrots
(\$5)

Marinated Olives

castelvetrano, meyer lemon, fennel, roasted sweet peppers, olive oil
(\$7)

Bread and Butter

jyaan isaac's french baguette, rodolphe le meunier butter
(\$5)

Beer & Wine

25% OFF after 5 PM on all Dinner Menus
during Eat + Drink Week

