

Ubuntu

THE GREATEST NEIGHBORHOOD CAFÉ

STARTER

Sunchoke Soup \$17

*farmers market sunchoke - roasted red pepper & sunchoke chips
wine suggestion - protocolo white spanish blend \$11*

Oyster & Shrimp Tasting \$18

*kumamoto & baja california jumbo shrimp
cocktail sauce & champagne mignonette*

Caviar “Bubble” Tea \$74

*siberian reserved osetra black pearl caviar - creamy almond milk infused dill
& japanese kombu*

Goddess - of course! \$26

*garden of farms salanova red butter lettuce - dill - parsley & chives
creamy green goddess dressing
wine suggestion - JP cheney champagne \$14*

Steak Tartar \$31

*snake river farms beef - chives - quail egg
dijon caper dressing & crisps
caviar supplement \$41*

Beet Tartar \$24

*roasted beets - citrus-herb vinaigrette & whipped feta
wine suggestion - JP cheney champagne \$14*

MAIN

Surf & Turf Classic \$105

*snake river farms ny steak & atlantic lobster tail
potatoes au gratin & sauce au poivre
wine suggestion - Anko malbec \$12*

Bone In Short Ribs \$51

*all day braised bone in short ribs - mashed sweet potato & au jus
wine suggestion - tapi sauvignon blanc \$12*

Salmon \$43

*scotish wild caught salmon - potato pavé & salmon roe
wine suggestion - richard peterson pinot noir \$14*

Beluga Lentil Angel Hair Pasta \$31

*house made angel hair pasta - slow roasted tomato ragù & fresh herbs
wine suggestion - chianti classico \$13*

Dessert \$18

Decadent double Chocolate Tart

*I only drink champagne when I'm love...and when I'm not
- coco chanel -*