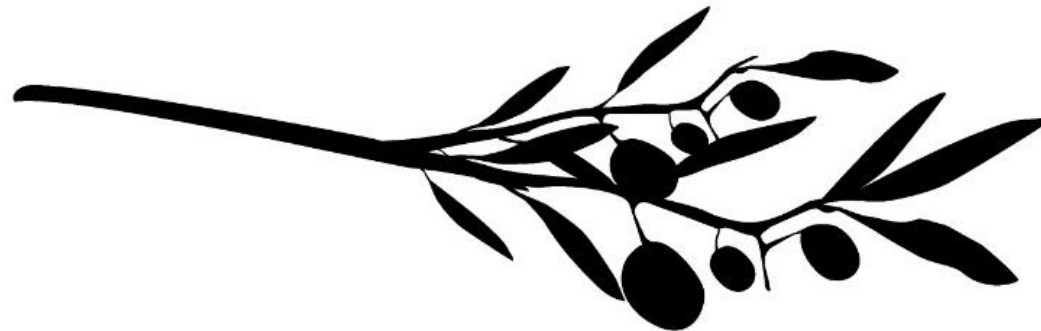


KALI



Experience Kali



Great for Any Occasion





Thank you for your interest in dining with us at Kali restaurant. For parties of 7 or more guests, we suggest that you please participate in a set menu. This is so we may better serve you and your guests. We offer four different types of menu options. The kitchen is also flexible to customize a personal menu for desires and dietary needs. Our current menu is attached on the following page. Please note that our menus change seasonally. Our menus are as follows:

Traditional Chefs Tasting Menu

5 courses, focused on local and seasonal ingredients
\$105 per person / \$145 per person w/ optional wine pairing

Sample Menu

duo of the sea / asparagus / tomato & berries / risotto / gelato

Extended Chefs Tasting Menu

8 courses, focused on local and seasonal ingredients
\$125 per person / \$185 per person w/ optional wine pairing

Sample Menu

duo of the sea / yellowtail / asparagus / uni pasta / cod / duck / ribeye / gelato

Family Style Menu

A more casual approach that offers a little bit of everything for everyone, of current seasonal menu

3 shared courses, choices of three appetizers / three entrees
/ signature dessert

\$65 per guests

Menu

FIRST

PACIFIC GOLD OYSTERS / cool cucumber mignonette 6 for 18 or 12 for 32

HEIRLOOM TOMATO GAZPACHO/ cucumber / sunflower seeds 15

CHARRED AVOCADO / pistachio / garden greens shaved vegetables / black garlic ash / kombucha vinaigrette 15

YELLOWTAIL CRUDO / buttermilk / rice cracker / precious seaweeds 18

BLACK BARLEY "RISOTTO" / wheatgrass oil fermented black garlic tea / fiscalini cheese crisp 16/28

BERRY & TOMATO SALAD / burrata / basil oil / almond granola 16

BLACK BARLEY "RISOTTO" / wheatgrass oil fermented black garlic tea / fiscalini cheese crisp 16/28

MARIN FRENCH "CAMEMBERT" CHEESE / citrus jam / crackers / raisin almond paste 16

SECOND

LOCAL BLACK COD / english peas / mint / almonds / white chocolate 36

SEA URCHIN PASTA spaghetti / bread crumbs / ricotta whey 24/40

BONE-IN PORK LOIN / fennel seed / vegetable ragout / orange butter

DUCK BREAST liberty farms / fermented cherries / whole wheat spatzel 40

NEW YORK SIRLOIN / flannery beef / roasted baby leeks / black garlic / fingerling potatoes 48

*menu subject to change

Private Parties and Buyouts

Due to the size of our restaurant, larger parties may be subject to “buy out” the restaurant. We offer many styles of service and we are happy to customize for any occasion. The pricing is dependent on the day of the event. The minimum food and beverage prices are as follows.

Lunch M-F \$1,200

Dinner Sunday – Thursday \$5,000

Dinner Friday and Saturday \$7,000

Tax and gratuity not included