

urban HILL

Martin Woods Wine Dinner

— Amuse —

Parmesan Frico

whipped goat cheese, black truffle, caviar

— First —

Grilled Tiger Prawns

thai green curry

Martin Woods Aligote

— Second —

Day Boat Diver Scallops

butternut squash miso purée, cultured cream,
smoked trout roe, apple, hazelnut

Martin Woods Mozaik Chardonnay

— Third —

Roasted Duck Breast

black garlic bordelaise, sunchoke,
barbacoa-roasted maitake, beet

Pinot Noir · Bednarik Vineyard 2022

— Fourth —

Niman Ranch Lamb Loin

delicata squash, eggplant, olive & caper relish,
roasted poblano, lamb jus

Syrah · The Rocks 2023

— To Finish —

Not Your Average Cherry

cherry compote, vanilla bavarian mousse, viennese
chocolate cake, chocolate almond crumble

Martin Woods-inspired beverage from our bar team

Executive Chef Nick Zocco - Chef de Cuisine Blake Schumpert

Beverage Manager Elizabeth Sullivan - General Manager Jessica Johns

Note: consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
20% gratuity will be added to all parties, adjustable upon request. 2% gratuity applied to Culinary Team Appreciation,
removable upon request. guests will be seated at communal tables unless otherwise noted.