



TAFT·DÍAZ

DINNER

S T A R T E R S

Beef Tartare Dry Aged Beef · Sunchoke · Smoked Bone Marrow	21
Cheese & Provisions Cured Meat · Preserves · Seasonal Cheeses	28
Clams Sourdough · Pancetta	24
Meatballs Italian Style Meatballs · Roasted Tomatoes · Brûlée Burrata	20
Mexican Butter Roasted Bone Marrow · Togarashi · Tortillas	20G
Hamachi Crudo Kombu · Mignonette · Aioli · Cucumber	18
Scallop Crudo Hokkaido Scallop · Leche de Tigre · Pickled Jicama	16
Tuna Tostada Ahi Tuna · Pickled Mustard · Chives · Chorizo Aioli · Borage	14

S O U P S · S A L A D S

Corn & Truffle Soup Pecorino · Roasted Corn · Burgundy Truffle	10v
Caesar Salad Bibb Lettuce · Pecorino · Melba · House Caesar Dressing	10v
Taft Salad Fossil Face Lettuce · Goat Cheese · Seasonal Fruit · Honey Vinaigrette · Caramelized Pecans ADD · Grilled or Hot Chicken 7 Salmon 9	10vg

E N T R E E S

Black Cod Lentils · Celery root cream · Fish Chicharron · Smoked Zucchini	38
Bok Choy Mole Verde · Full Circle Mushrooms · Chochoyotas	25v
Dry Aged New York Pommes Frites · Au Poivre	58
Duck Breast Radicchio, Black Bean Demi, Duck Confit	40
Farfalle Pasta Peas · Pickled Dijon Mustard · Pea Shoots	18
Happy Bird Chicken Confit · Grilled Maitake · Potato Terrine	28
Prime Taft·Diaz Ribeye Charred Avocado · Mashed Potatoes · Roasted Onions	75
Seared Scallops U-10 Scallop · Carbonara · Hatch Green Chile · Risotto	35

E N H A N C E M E N T S

Brussel Sprouts Almondine	8
Broccolini with Hollandaise Sauce	8
Miso Onions with Onion Soubise	8

G Gluten Free

V Vegetarian

MP Market Price

* Spicy

We are proud to work with local farmers to provide organic seasonal ingredients.
Fossil Face Farms · Full Circle Mushrooms · Sun City Roots · Desierto Verde

Executive Chef Erick Rocha