



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 · White Wine Sauce · Pancetta	24
Mexican Butter Roasted Bone Marrow · Togarashi · Tortillas	20G
Meatballs Italian Style Meatballs · Roasted Tomatoes · Brûlée Burrata	22
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

Signature Corn & Truffle Soup Pecorino · Roasted Corn · Burgundy Truffle	12v
Caesar Salad Bibb Lettuce · Pecorino · Melba · House Caesar Dressing	12v
Taft Salad Artisan Lettuce · Goat Cheese · Seasonal Fruit · Honey	10vG
Vinaigrette · Caramelized Pecans	
ADD Grilled or Hot Chicken 7 Salmon 9	

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	20
Happy Bird Chicken Confit · Grilled Maitake · Potato Terrine	30
Prime Taft·Díaz Ribeye Charred Avocado · Mashed Potatoes · Roasted Onions	75
Seared Scallops Hokkaido Scallop · Carbonara · Hatch Green Chile · Risotto	45
Grilled Sea Bass Mojo Verde · Chilmore · Corn Tortillas	MP

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.
Bodega Loya · Full Circle Mushrooms · Sun City Roots

Executive Chef Erick Rocha