



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 · Fresh Burrata	22
Hamachi Crudo Sake · Sunchoke · Pickled Shallots · Mustard	19
Vegetarian Tostada Baba Ghanoush · Cucumber · Sesame	10v
Tuna Tostada Yellowfin Tuna · Pickled Mustard · Chives · Chorizo Aioli	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 · Black Garlic 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
Ratatouille Eggplant · Zucchini · Squash · Tomato	26v
Dry Aged New York Pommes Frites · Au Poivre	58
Duck Breast Radicchio · Black Bean Demi · Duck Confit	40
Fagottini Pasta Robiola Bosina · Bison Short Rib · Ragu	32
Chicken Ballotine Spinach Velouté · Baby Carrot · Pistachio	36
Prime Taft·Diaz Ribeye Charred Avocado · Mashed Potatoes · Roasted Onions	75
Seared Scallops Hokkaido Scallop · Cauliflower Puree · Parmesan · Risotto	46
Catch of the Day Apple Barbeque Sauce · Collard Greens · Cornbread	MP

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

Confit Potatoes Rye · Pickled Mustard · Yeast	11
Grilled Peppers Petite Sweet · Shishito · Serrano · Feta	11

G Gluten Free
V Vegetarian
MP Market Price

*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