



TAFT·DÍAZ

DINNER

S T A R T E R S

Cheese & Provisions Cured Meat · Preserves · Seasonal Cheeses	28
Octopus Chicharron Lemon Aioli · Fingerling Potatoes · Cilantro Salad	25G
Vegetarian Crudo Avocado · Mango · Supremes · Fresno · Buttermilk · Pepitas	18VG
Mexican Butter Roasted Bone Marrow · Togarashi · Tortillas	20G
Cotechino Pork Meatballs · Tomatoes · Ricotta Cheese · Naan Bread	24
Scallop Tostada Hokkaido · Preserved Lemon Aioli · Fried Shallots · Cucumber	21G

S O U P S · S A L A D S

Signature Corn & Truffle Soup Padano · Roasted Corn · Burgundy Truffle	12VG
Cream of Pea Soup English Pea · Sourdough Crouton	12V
Caesar Salad Bibb Lettuce · Padano · Melba · Black Garlic Caesar Dressing	14
Diaz Salad Artisan Lettuce · Stilton Cheese · Pickled Grapes · Shallots	13VG
Orange Sésame Salad Arugula · Quinoa · Suprêmes · Orange Vinaigrette	14VG
ADD Grilled or Hot Chicken 8 Salmon 11	

E N T R E E S

Black Cod Creamed Brussel Sprouts · Roasted Pecans	52G
Tlacoyo Molino Azquil Masa · Seasonal Mushrooms · Chilmole · Asadero	30VG
Dry Aged New York Prime Grade · Pommes Frites · Au Poivre	68G
Truffled Duck Breast Mushroom Farce · Chamomile · Turnips	48G
Lobster Spaghetti Half Maine Lobster · Angel Hair · Bisque Cream · Roe	47G
Hokkaido Scallops Bechamel · Green Curry · Barley · Peas	42G
Chicken Roulade Creamy Corn · Seasonal Mushrooms · Demi Glaze · Cornbread	38G
Prime Taft·Díaz Ribeye Cedar River Farms · Avocado · Onions · Whipped Potatoes	80G
Catch of the Day Whole Branzino · Bearnaise · Cilantro Salad	58G

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

Brussel Sprouts Sweet Black Miso Glaze · Roasted Pepitas	12VG
Grilled Peppers Petite Sweet · Feta · Marinated Onions	12VG
Whipped Potatoes European Butter · Sea Salt · Chives	12VG

G Gluten Free

V Vegetarian

We are proud to work with local farmers to provide organic seasonal ingredients.

Beck & Bullow · Full Circle Mushrooms · Sun City Roots

Executive Chef Rodrigo Moreno

Sous Chef Wendy Sepulveda