



TAFT·DÍAZ

DINNER

S T A R T E R S

Cheese & Provisions Cured Meats · Preserves	28
Octopus Chicharron Lemon Aioli · Fingerling Potatoes	32
Beef Tartare A5 Australian Wagyu · Bone Marrow Aioli	35
Tiradito Hamachi · Ponzu · Serrano	22G
Mexican Butter Roasted Bone Marrow · Tortillas	20G
Scallop Tostada Hokkaido · Lemon Aioli · Cucumber	21G
Cotechino Pork Meatballs · Ricotta Cheese	24 PD
Soft Shell Crab Tacos (3) Tempura · Slaw	30

S O U P S · S A L A D S

Signature Corn & Truffle Soup Padano · Burgundy Truffle	12V PD
French Onion Soup Gruyere · Crouton	13
Caesar Salad Padano · Melba	14 PD
Diaz Salad Stilton Cheese · Pickled Grapes	13VG
Burrata & Beets Salad Honey Vinaigrette · Strawberries · Nuts	16VG
ADD Grilled or Hot Chicken 8 Salmon 11	

E N T R E E S

Chilean Seabass Risotto · Mushrooms · Mojo de Ajo	57G
Cacio e Pepe Pecorino · Black Burgundy Truffle	40V
New York 16 oz Prime Grade · Avocado · Whipped Potatoes	68G PD*
Duck Breast Mole Negro · Broccolini · Cotija	48G
Sakura Pork Chop Duxelle · Fried Leeks	55G
Roasted Cauliflower Asadero · Hummus · Pinenuts	30VG
Lobster Spaghetti Half Maine Lobster · Bisque Cream	47
King Salmon Beurre Blanc · Mushrooms	42G PD
Half Chicken Mille Feuille Potato · Mushrooms	40G PD
Wagyu Ribeye 12 oz A5 Australian Wagyu · Black Garlic · Mushrooms	90G
Rack of Lamb Artichoke · Pistachio · Mushrooms	52G
Black Burgundy Truffle Add On To Any Dish	5 Grams 20

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

Brussel Sprouts Miso Glaze · Pepitas	12VG
Shishito Peppers Ponzu · Chilmore Aioli	15G
Mac & Cheese Bechamel · Bacon · Toreados	14
Truffle Pommes Frites Parmesan · White Truffle Oil	12VG
<u>G Gluten Free</u> <u>V Vegetarian</u> <u>PD Power Dinner Option</u>	