

Kingfisher

RESTAURANT WEEK MENU

9/13/26 - 9/20/26

\$75 / Person

- Available for full parties of up to 4 guests. -

COURSE ONE

(Choose 1)

BLUE FIN TUNA CRUDO*

Saffron Tomato, Farmers Market Stone Fruit, Fennel, Espelette, California Olive Oil. (GF)

HEIRLOOM TOMATO SALAD

Farmers Market Greens, Pickled Radish, Red Onion, Preserved Meyer Lemon Vinaigrette, Phở Green Goddess, Fresh Herbs. (GF)(Vegan)

BEEF TARTARE*

Toasted Quinoa, Pickled Ramps, Crispy Shallots, Thai Chilies, Cured Egg Yolk, Sesame-Rice Crackers, Watercress, Lettuces, and Herbs. (Ask GF)

COURSE TWO

(Choose 1)

LOCAL BLACK COD

Caramelized Fish Sauce, Mustard Greens, Green Onion, Crispy Shallots, Buttered Rice, Toasted Shrimp. (Ask GF)

FARMERS MARKET CORN & MUSHROOM CONGEE

Crispy Garlic, Crispy Shallot, Cilantro, Egg Yolk, “Sim”bal Hot Sauce. (Ask GF)(Ask Vegan)

HOUSE MADE EGG NOODLES

Soft Poached Egg, Pork Lap Cheong, Yu Choy, Lemongrass Peanut Sa Tế, Black Winter Truffles. (Contains Peanuts)

+ ADD-ONS FOR THE TABLE +

GRILLED JAPANESE EGGPLANT & HARICOT VERTS +26

Black Bean Ginger Relish, Charred Eggplant Purée, Cilantro. (GF)(Vegan)

GRILLED BABY BROCCOLI +28

Coconut Vinaigrette, Peanuts, Radishes, Herbs. (Contains Peanuts)(Ask GF)(Vegan)

COURSE THREE

(Choose 1)

VANILLA FLAN

Fleur De Sel Miso Cream, Coffee Syrup. (GF)

CHOCOLATE CRÉMEUX

Milk & Dark Chocolate Custard, Seeded Granola, Black Sesame Whipped Cream, Coffee Oil. (GF)

HOUSEMADE ICE CREAM & SORBET

Ask your server for today’s selection.

20% Service Fee: A 20% service fee is applied to all checks. This service fee goes to both the front of house and back of house and is split amongst all staff who have served, cooked, and prepared your meal today. Tipping at the end is optional based on your experience and goes directly to your server. Please notify your server of any allergies. Changes and modifications politely declined.

*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.