

PRIX FIXE MENU



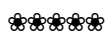
Steamed duck egg, wilted spinach, roasted onion and white sturgeon Reserve caviar
Menu supplement \$40 ½ oz or \$80 for 1oz

Brassica and sprouted chickpea salad with black shallot and preserved lemon

Crudo of Kingfish with beetroot, sorghum, horseradish, and dill

Grilled Spanish mackerel with “Giardiniera” of pickled vegetables

Duck liver terrine, apricot mostarda, pistachio and chamomile



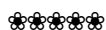
Swiss chard and mushroom raviolo with brown butter, Parmesan and Balsamic vinegar

Risotto “Puttanesca” with California spot prawns

Cuttlefish ‘tagliatelle’ with capers, lobster, and agretti

Bufala ricotta gnudi, cherry tomato, Chanterelle mushrooms, basil, and prosciutto

Spinach ‘Creste di Galli’ with Wagyu beef Bolognese, whey, mint, and peperonata



Mediterranean turbot, Taggiasca olives, potato, clams, brown butter

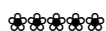
Olive oil poached ocean trout, butternut squash, Brussels sprouts, red onion, pancetta

Sonoma duck, charred onion, mandarin, amaranth

Willamette Valley lamb with grilled sunchoke, sweetbreads, brioche, and mustard



An unusual selection of Italian cheeses presented tableside
Course supplement of \$10



Raspberry tart, roasted figs and Manjari dark chocolate

Buttermilk panna cotta with apricot and almond

Gianduja mousse and dark chocolate, cocoa nib and champagne

Bourbon-caramel semifreddo, Amaretti crust, chocolate, and caramel sauce

Three courses \$115

Four courses \$135

Five courses \$150

A 4% surcharge is added for San Francisco Employer Mandates