

SEASONAL TASTING MENU

Chef's surprises for the evening

Baked bufala milk ricotta, summer squash, cherry tomato and basil
Murgo, Vino Spumante Rosé Brut 'Metodo Classico' 2016

Maine lobster, green tomato, cucumber and chilled almond soup
Bisson, Colline del Genovesato Bianco Pigato 2017

Sardine, shelling beans, burgundy truffle, samphire
Borgo del Tiglio, Collio Friulano 2015

Yellow corn and short rib tortelli, chanterelle, mascarpone, black truffle
La Monacesca, Verdicchio di Matelica Riserva 'Mirum' 2015

Ridged pasta with faux "foie gras," black truffle, and Marsala

Dry-aged squab breast, sour cherry, fennel, smoked honey and elderflower
Brovia, Barbera d'Alba 'Sorì del Drago' 2017

or

A5 Wagyu beef, root vegetables, pearl onion, watercress and red wine
Caprai, Montefalco Sagrantino 'Collepiano' 2013

* Menu supplement \$20

Tomato and Stracciatella, basil and breadcrumbs
Nervi, Vino Rosato 2018

Strawberry and arugula sorbet

Marbled Pistachio Bavarese, Manjari dark chocolate, pistachio gelato
Fattoria Montellori, Vin Santo Bianco dell' Empolese 2012

Price Per Person \$225 Wine Pairing \$145

A 4% surcharge is added for San Francisco Employer Mandates

Chef/Owner: Suzette Gresham
Chef de Cuisine: Seth Turiansky Pastry Chef: Theron Marrs