

# SEASONAL TASTING MENU

Chef's surprises for the evening

Seven-year Parmigiano Reggiano, caponata,  
and garden herbs  
**Ferrari, Trento Brut NV**

Sea Urchin with cucumber, melon, chili, and puffed grains  
**Grosjean, Vallée d'Aoste Petite Arvine 'Vigne Rovettaz' 2016**

Butter-poached Maine lobster with summer squash  
and saffron-mussel emulsion  
**Manni Nössing, Sudtirol Eisacktaler Riesling 2014**

Bufala ricotta gnudi, cherry tomato,  
Chanterelle mushrooms, basil, and prosciutto  
**Marotti Campi, Verdicchio dei Castelli di Jesi Classico 'Salmariano' 2013**

Ridged pasta with foie gras, black truffle, and Marsala

A5 Wagyu beef with legumes, anchovy, and Australian truffle  
**Contrade di Taurasi, Taurasi 2012**

Stracchino with peas and charcoal-pine nut bread  
**Raccaro, Collio Friulano 'Vigna del Rolat' 2014**

Strawberry-lime sorbet with toasted almonds

Buttermilk and Amaretto panna cotta, malted barley gelato, bee pollen  
**Mastroberardino, Irpinia Fiano Passito 'Melizie' 2013**

Price Per Person \$205 Wine Pairing \$125

A 4% surcharge is added for San Francisco Employer Mandates

Chef/Owner: Suzette Gresham Pastry Team: Theron Marrs & Riccardo Menicucci