



Valentine's Day 2018



Ahi Tuna Sashimi

crystalized rhubarb, ginger, basil

Rudi Pichler Grüner Veltliner Federspiel, Wachau 2016



Seared Sea Scallops

foie gras tortellini in wild mushroom bodo, star anise

Joseph Jewell Pinot Noir, Hallberg Vineyard, Russian River Valley 2012



Slow Roasted Filet of Beef

ruby beet, hollandaise, pommes maxim, black truffle

Mount Eden Vineyards Cabernet Sauvignon, Santa Cruz Mountains 2010



Bittersweet Chocolate Mousse

passionfruit, pomegranate, milk chocolate crunch

Graham's 20 year Tawny Port

\$105. per person

Sommelier's Wine Selections: supplemental \$65. per person

A five percent charge will be added for San Francisco Employer Mandates.

A twenty percent service charge will be added.