



CURRENT FOCUS: CLASSIC FRENCH

FEB 23: JOIN US FOR A SPECIAL DINNER!

Taste rare older vintage wines of Scarpa, one of Italy's most sought-after producers! A five course menu with pairings, \$125 per person. Reservations required, limited seating. Ask for more info!

**proceeds from these dishes will be donated to support the International Rescue Committee, an organization dedicated to the protection of immigrants and refugees worldwide*

M-F lunch 11am-2:30pm
M-F happy hour 3pm-5pm
M-Sa dinner 5pm-10:30pm
M-F speakeasy lounge 4p-late
Sat speakeasy lounge 5pm-late

barrelroomsf.com | (415) 956-6900
415 sansome street
san francisco, ca | 94111

service charge may be added to parties of 5 or more

SNACKS

BEAUSOLEIL OYSTERS

mignonette, lemon | 6 for 20

FRENCH CHEESE BOARD

chutney, marcona almonds, fruit, baguette | 22

WARMED MARINATED OLIVES

citrus chili marinade | 7

STUFFED DATES

chèvre, marcona almonds, lardons | 9

CRISPY BRUSSEL SPROUTS

brussel almond pesto, parmigiano-reggiano | 11 add bacon | 12.5

SPICY SHOYU POKE

hawaiian ahi tuna, sesame, sriracha, wontons | 18

APPETIZERS

SEARED FOIE GRAS

currant gastrique, apples, fennel salad, pan de mie | 22

WHOLE BAKED CAMEMBERT (SERVES 3-4)

rosemary, garlic, preserves, nuts, baguette | 28

PORK RILLETES

currant jam, caramelized onions, crostini | 12

DUCK LIVER MOUSSE

cornichons, pickled peppers, dijon, pan de mie | 12

COMTÉ POTATO CROQUETTES

garlic dijon aioli | 12

COQUILLES ST.-JACQUES

sea scallops, duxelles, pink peppercorn béchamel | 16

MOULES-FRITES

garlic white wine sauce, red pepper, tarragon, French fries | 18

SOUP & SALAD

***PRAWN & FENNEL BISQUE**

served with crème fraîche | 12

MARKET SALAD

arugula, radicchio, sherry vinaigrette, parmigiano-reggiano | 9

DUCK CONFIT SALAD

lardons, pears, sherry shallot vinaigrette | 16

CITRUS CHICORY SALAD

mandarin, walnut, chèvre, blood orange vinaigrette, persimmon | 14

ENTRÉES

FILET MIGNON

prime tenderloin, duxelles, morel bordelaise | 38 add foie gras | 48

SEA SCALLOP PASTA

garlic cognac cream, fresh pasta, tsar nicoulai caviar | 28

***PAN SEARED SEABASS**

sage and white bean purée, fennel salad | 28

20 OZ PRIME RIBEYE

garlic confit, herb butter | 52

GRILLED CHICKEN BREAST

sage velouté, ratatouille | 20

FENNEL BOUDIN BLANC

housemade sausage, split pea & sweet potato purée, rosemary pork glace | 24

HERB MARINATED RACK OF LAMB

salisfy purée, watercress | 38

SIDES

PANISSE

garlic chick pea fries, fennel slaw, garlic dijon aioli | 10

CRISPY RED POTATOES

brown butter, garlic confit, herbs | 8

HARICOT VERT

citrus, garlic, pine nuts | 9

MUSHROOMS BOURGUIGNON

fresh bread | 12

ROASTED ROOT VEGETABLES

fresh herbs, butter | 6