



# SF RESTAURANT week

## 3 COURSE DINNER MENU WITH WINE PAIRINGS

\$65

### FIRST COURSE

hamachi crudo | roasted red pepper, shaved fennel, calabrian chili, yuzu  
or

cremini arancini | smoked mozzarella, marinara sauce, meyer lemon pesto aioli

### SECOND COURSE

istrian pasta | tagliatelle, forest mushrooms, pancetta, tomato, cream  
or

ligurian pesto | trenette, pine nuts, haricot vert, new potatoes,  
parmigiano-reggiano

### THIRD COURSE

herb marinated rack of lamb | minted fingerling potatoes, pecorino,  
blackberry creme de violette lamb jus  
or

crispy polenta and stuffed mushrooms | crispy polenta, latticino kale, saged canno-  
lini beans, pecorino, quinoa and pine nut stuffed mushrooms

- 20% service charge automatically added to final bill -