

STARTERS

Soup of the Day 10.

Ahi Tuna Tartare

Toasted Sesame Aioli, Ito Shoten Denemon Tamari
Tokyo Turnips with Togarashi, Shiso, Taro Chips 19.50

Royal Blue Hamachi Crudo

Yellow Carrot with Ginger & Tumeric, Avocado
Oro Blanco Grapefruit, Cucumber Pearls
Myoga Ginger, Cherry Blossom Shoyu 16.

American Wagyu Carpaccio & Italian Truffle Burrata

Roasted Maitake Mushrooms, Dragon Tongue Arugula 15.50

Tempura Squash Blossom

Stuffed with Shrimp, Crab & Yellow Corn, Shellfish Nage 14.

Wood Oven Roasted Cauliflower

Crispy Broccoli di Ciccio, Hummus, Olives,
Manchego, Yogurt 14.

Burrata Salad

Arugula, Coraline Endive & Tardivo di Rosa
Extra Virgin Olive Oil, Aceto di Vino Rosso, Hazelnut Truffelata 14.

Bloomsdale Spinach & Chicory Salad

Point Reyes Blue Cheese, Asian Pear, Toasted Walnuts
Mexican Coffee Blossom Honey 12.

Organic Mixed Greens

Shaved Vegetables, Ver Jus Vinaigrette 11.50

MAINS

Roasted Chicken Breast Cobb Salad

Point Reyes Blue Cheese, Bruno Rosso Tomato, Persian Cucumber
Farm Egg, Smoked Bacon, Brokaw Avocado, Mixed Greens
Ver Jus Vinaigrette 24.

Sea Scallops & Capellini Nero

Grilled Monterey Calamari, Parsley, Lemon & Extra Virgin Olive Oil
Oyster Mushrooms, Beurre Rouge 24.

Soft Shell Crab BLAT

Smoked Bacon, Little Gem Lettuce, Brokaw Avocado
Beefsteak Tomato, Lemon Aioli, Cole Slaw 24.

Northern Halibut

Cornmeal Crusted Fried Green Tomatoes
Crushed Potatoes & Tokyo Turnip, Green Strawberry & Fava Relish
Parsley Pesto 33.

Grilled King Salmon

Purple & White Asparagus, Morel Mushroom Risotto 32.

Wood Oven Roasted New Zealand Lamb Rack

Yukon Gold Mashed Potatoes, English Peas & Sauteed Pea Greens
Warm Vinaigrette 30.

Wood Oven Roasted American Wagyu Bavette

Baked Potato Stuffed with Truffle Gratin
House Cured Bacon & Chives
Sauteed Bloomsdale Spinach, Roasted Wine Cap Mushrooms 26.

American Wagyu Beef Burger

Wagon Wheel Cheese, Tomato, Grilled Onion
Spicy Bread & Butter Pickles, House Made Bun
Little Gem Lettuce 15.
Add Fries 6.

Tim Quintance, Chef De Cuisine
Nancy Oakes, Managing Chef Partner

*5% Service Charge Added For San Francisco Employer Mandate
Including Healthy San Francisco*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk
may increase your risk of foodborne illness.*