

STARTERS

Ahi Tuna Tartare

Asian Pear with Golden Sesame Seed & Golden Sesame Oil
Spicy Pickled Plum Aioli, Black Garlic Shoyu & Shiso
Nori Rice Crisp 23.

Abalone

Lobster Coral & Lemon Tagliarini Pastas
Clamshell Mushrooms, Lemon Bread Crumbs & Nage 22.

Maryland Softshell Crab

King Crab & Prawn Filled
Warm Potato, Pickled Ramps & Pancetta Salad
Artichoke Fondue, Watercress Coulis 22.

Sea Scallops

Pan Seared, Green Almond & Pasilla Romesco
Sepia Panisse & Crisp Beluga Lentils 24.

Brent Wolfe Quail

Pan Roasted with Sage & Thyme
Brooks Cherries, Almond & Oat Sablée, Foie Ganache
Big Sur Honey Glaze 18.

Porcini Fonduta Raviolini & Summer Truffles

English Pea & Oyster Mushrooms
Vacca Bianca Parmesan 24.

Hudson Valley Foie Gras

Sweet Corn Brioche Toast
Pistachio & Rosemary Crumble
Wild Arctic Blueberry Jus 38.

Bruno Rosso Tomato, Buffalo Mozzarella & Sylvetta

Fregola Sarda & Taggiasca Olive Crumbs
Capers, Pine Nuts & Nasturtium 18.

Chiogga Beets, Brokaw Avocado, Italian Goat Cheese & Green Strawberries

Avocado Mousseline & Olio Limone
Petite Lettuces, Radishes & Volpaia Vinaigrette 17.

Chilled Dungeness Crab

Meyer Lemon, White Carrot & Ginger
Hearts of Palm, Blood Orange & Gooseberries
Scarlet Carrot Vinaigrette & Petite Herbs 23.

MAINS

Petrale Sole, CA

Wild & Line Caught, A La Plancha
Fresh Morel Mushrooms & Spring Onion Rings
Roasted Little Gem & Spinach Veloute
Little Red Potatoes, Castelfranco, Pea Tendrils 37.

Northern Halibut, AK

Wild & Line Caught, A La Plancha
All the Asparagus: Colossal Green, Purple Haze & Petite White
Vialone Nano Risotto with White Asparagus & Celtuse
Roasted Lemon & Distilled Herb Vinaigrette 39.

King Salmon, CA

Wild, Grilled with Spruce Tip & Hyssop Butter
Yukon Gold & Hazelnut Cremeux Mashed Potatoes
Emerald Apple & Hazelnut Relish
Fine Tuscan Kale with Lemon & Olive Oil 45.

Liberty Farm Duck Breast

Wood Oven Roasted
Squash Blossom filled with Wild Rice, Duck Confit & Wild Mushrooms
Tom Squash Blossoms & Lamb's Quarter Greens
Black Trumpet Mushrooms & Summer Truffles 35.

Lamb T-Bone

Wood Oven Roasted, Served Off the Bone
Fresh Ceci & Fava Beans, Marinated Artichokes
Turnip Potato Puree, Fennel Manchego Fritter
Mint & Green Strawberry Jelly, Lamb Jus 39.

Kurobuta Pork Chop

Wood Oven Roasted
White Sweet Corn with Nettles, Spring Onion & Cap Bacon
Blue Corn Gnoccho Fritters
White Peaches in Elderflower Cordial
Pork Jus with Sage 41.

Angus Filet

Wood Oven Roasted
Umami Porcini Glazed Potatoes & Soft Potato Puree
Roasted Hen of the Woods Mushrooms
Broccoli di Ceccio & Crisp Parmesan
New Zealand Spinach, Sunchoke Chips & Beef Jus 52.

Dana Younkin, Chef De Cuisine
Nancy Oakes, Managing Chef Partner

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

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