

## STARTERS

**Lobster Bisque** 12.

**Ahi Tuna Tartare**

Yellow Fin Tuna with Ginger & Chili, Black Sesame Paste  
Nori Chips 19.50

**Sauteed Monterey Calamari**

Risotto Al Nero, Sea Grass 17.

**Northern Halibut Ceviche**

Avocado, Chili, Tomato, Blue Corn Tortilla, Tomatillo Crema 16.

**White Shrimp & Cornbread Fritters**

Hearts of Palm Relish, Spicy Aioli 15.50

**Potato Gnocchi & Maine Lobster**

Beech Mushrooms, Lobster Beurre Fondue 16.50

**Burrata & Capezzano Olio Nuovo**

White Asparagus, Wild Arugula & Fennel Salad 16.

**Roasted Red & Gold Beets**

Wild Rice & Farro Salad, Cara Cara Oranges, Goat Cheese  
Red Lettuce & Chickweed, Acacia Honey Vinaigrette 14.

**Fall Chicories & Celery Root 'Chopped' Salad**

Vacca Bianca Parmesan, Roasted Lemon Vinaigrette  
Seedy 'Everything' Sprinkle, Creamy Caesar 14.50

**Organic Mixed Greens**

Shaved Vegetables, Ver Jus Vinaigrette 12.50

## MAINS

### Dungeness Crab Salad

Coraline Chicory & Red Endive, Wild Arugula, Ruby Grapefruit  
Tarragon Lebneh, Citrus Vinaigrette 33.

### Truffle Pappardelle with Veal & Porcini Meatballs

Roasted Maitake Mushroom, Black Truffle, Toasted Hazelnuts  
Parmesan 21.

### Sea Scallop & Jumbo Prawn Paella

Piquillo Pepper, Chorizo, English Peas, Calasparra Rice 28.

### Pan Roasted Northern Halibut

Fondant Parsnips, Toasted Hazelnuts, Trumpet Mushrooms  
Morel Mushroom Veloute, Sauteed Bloomsdale Spinach  
Roasted Quince & Parsnip Puree 32.

### Oven Roasted Chicken Breast

Bloomsdale Spinach with Pine Nuts & Currants, Potato Puree  
Golden Thread Mushrooms, Red Wine Jus 23.

### Grilled Ora King Salmon

Chinese Broccoli, Beluga Lentils with Heirloom Carrots  
Parmesan Tempura Squash, Carrot Beurre Blanc 32.

### American Wagyu Bavette

Crispy Sunchokes, Sunchoke Puree, Sauteed Red Chard  
Charred Brussels Sprouts 29.50

### American Wagyu Beef Burger

Wagon Wheel Cheese, Tomato, Grilled Onion  
Spicy Bread & Butter Pickles, House Made Bun  
Little Gem Lettuce 16.  
Add Fries 6.

Tim Quaintance, 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.*