

## STARTERS

### **Ahi Tuna Tartare**

Ginger Pickled Pear, Miso Turnips & Shiso Cucumber  
Lemon & Gojuchang Vinaigrette, Golden Sesame, Black Garlic Mayo  
Sepia Wonton & Black Rice Crisps 24.

### **Abalone "Milanese"**

Abalone Roasted in Garlic & Parsley Butter  
Crisp Oyster Mushroom with Pepitas & Sunflower Seeds, Salsify Puree  
Manila Clams, Leeks & Mangalitsa Lardo 21.

### **Sea & Bay Scallops**

Delicata Squash & Meyer Lemon in Parmesan Tempura  
Marcona Amaretti Crumble & Pancetta  
Butternut Squash Savory Cream, Sage & Jus 24.

### **Alaskan King Crab in Drawn French Butter**

Soft Pasture Egg, Trout Caviar  
Cauliflower & Crab Fondu  
Airy Hollandaise & Pan di Mie Toast 25.

### **Brent Wolfe Quail & Crisp Veal Sweetbreads**

Apple & Pomegranate Butter, Red Wine Braised Cabbage  
Bay Leaf Oil, Savory Granola 22.

### ***Tuxedo* Fonduta Ravioli & Fresh Truffles**

Leek Beurre Fondu & Little Clamshell Mushrooms  
Laudemio Olio Nuovo 23.

### **Pan Seared Hudson Valley Foie Gras**

Foie Gras Ganache & Seeded Granola  
Poached Pineapple Quince, Persimmon & Nishiki Pear  
Oat, Almond & Pumpkin Seed Loaf 39.

### **White Asparagus & Burrata Salad**

Umami Mushroom Crisps, Red Walnuts & Coraline Chicory  
Laudemio New Oil & Fresh Shaved Truffle 18.

### **Chilled Dungeness Crab**

Avocado, Shaved Pomelo & Mellow Gold Grapefruits  
Red Endive, Winter Radishes & Gooseberries  
Cranberry Yuzu Aguachile 27.

### **Roasted Beets, Fresh Goat Cheese & Little Chicories**

Blood Orange, Persimmon & Pistachio  
Honey & Sea Buckthorn Vinaigrette 16.

## MAINS

### Northern Halibut

Wild & Line Caught, A La Plancha  
Artichoke Hearts in Warm Herb & Lemon Butter, Chanterelle Mushrooms  
Blood Orange Sabayon & Crisp Confit Sunchokes  
Sautéed Bloomsdale Spinach, Chervil & Agretti 43.

### Maine Lobster & Risotto

Butter Poached Maine Lobster Tail  
Celery Root Vialone Nano Risotto with Lobster Knuckle  
Chinese Artichokes, Mirliton Squash & Kohlrabi  
Agretti & Capezzana New Oil 54.

### Liberty Farm Duck

Wood Oven Roasted Breast & Porcini Duck Sausage  
Rosemary & Garlic Duck Fat Winnemucca Potatoes, Sauerkraut Aioli  
Brussels Sprouts, Napa & Savoy Cabbages  
Huckleberry Lambrusco Mostarda, Roasted Duck Jus 37.

### Lamb T-Bone

Wood Oven Roasted, Served Off the Bone  
Majesty Potato with Spring Allium, Nettle Salsa Verde & Aioli  
Butter Poached Chinese Cauliflower, Roasted Tokyo Turnip  
Bay & Tarragon Oil, Lamb Jus 39.50

### Berkshire Pork Prime Rib Chop

Wood Oven Roasted  
Roasted Squash & Ricotta Fritter, Sweet Vermouth Agra Dolce  
Salt Caramel Lady Apple, Pomegranate, Sage & Pecans  
Dinosaur Kale & Cap Bacon Shallot Double Cream 41.

### Angus Filet

Wood Oven Roasted  
Mountain Rose Fingerling Potatoes with Parsley Root Fonduta  
Grilled Broccoli di Ceccio, Sunflower Bagna Cauda & Maitake Mushroom  
Beldi Olive Caramel, 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.*

