

STARTERS

Hon Hamachi Crudo

Brokaw Avocado, Tomato & Seedlip Agua Chile
Padron Peppers & Cactus
Michelada & Charred Onion Pickle 19.

Spanish Octopus

Cornmeal Fried Green Tomato & Yellow Mole Aioli
Braised Tierra Hominy, Sweet Corn & Green Garlic 20.

Sea Scallops

Crushed Red Potato with Maine Lobster & Crème Fraîche
Fava Beans, Nage Blanc & Parsley Oil 26.

Maine Lobster & Prawn Pyramid Ravioli

English Peas & English Pea Coulis
Summer Truffles & Olio Verde 25.

Wild Burgundian Escargots in Tortellini

Braised & Crisp Artichokes
Pickled Wild Ramps & Anisette Snail Butter 18.

Brent Wolfe "King" Quail

Fresh CA Porcini Mushrooms & Erbette Chard Polenta
Charred & Pickled Grapes, Capezzana Olive Oil 25.

Burrata, Nectarines & Pistachio

Wild Arugula, Coraline Chicory & Muscat Grapes
Pistachio & Parsley Pesto, Saba & Olio Verde 18.

Brokaw Avocado, Spanish Manchego, Kiwi & Marcona Almond

Arugula, Napa Cabbage & Parsley
Grapefruit Chili Jus, Avocado Blood Orange Oil 17.

MAINS

Northern Halibut

Wild & Line Caught, A La Plancha
Seared Monterey Calamari, Beluga Lentils & Sepia Fregola
Confit Yellow Honey Bunch Tomatoes & Wilted Bloomsdale Spinach
Agretti & Roasted Yellow Tomato Vierge 39.

Local Petrale Sole

Wild & Line Caught, From the Grill
Fried Squash Blossom Fritter filled with Brandade de Morue
Herb Roasted Tomato & Piquillo Pepper Ristretto
Saffron Rouille 38.

Asparagus, Risotto & Fresh Morels

Butter Poached Dutch AAA White Asparagus & Zuckerman's Colossal Green 'Grass'
Roasted Morels filled with Franklin's Teleme Fonduta
Ripe Black Olive Oil 36.

Liberty Farm Duck

Wood Oven Roasted Breast with Thyme & Rosemary
Potato Gnocco Grande filled with Duck & Porcini Bolognese
Roasted Black Cherries & Red German Spinach
Celery Root & Duck Jus 39.50

Lamb T-Bone

Wood Oven Roasted, Served Off the Bone
Artichokes & Fresh Ceci Bean with Lemon & Thyme
Fresh Ceci Bean Hummus
Walnut, Preserved Lemon, Sultana & Mint Relish
Lamb Jus 40.

Berkshire Pork Prime Rib Chop

Wood Oven Roasted
Caraway Spaetzle, Sauerkraut, Bacon & Gruyere
Apple Blueberry Compote with Smoked Cinnamon
Tokyo Turnip & Wood Oven Spring Onion
Roasted Pork Jus with Apple Balsamic 41.

Angus Filet

Wood Oven Roasted
Wild Rabe Greens Creamed with Horseradish & Parmesan
Crispy Potato Croquette with Fonduta, Pommes Puree
King Trumpet Mushroom Ribbons with Lemon
Horseradish Gremolata & Beef Jus 54.

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.*