

STARTERS

Ahi Tuna Tartare

Black Garlic Aioli & Crisp Artichokes
Artichoke Hearts Shaved Raw with Lemon & Mint
Caper & Fermented Fresno Chili Vinaigrette, Sea Salt Focaccia 23.

Maryland Soft Shell Crab

In Crispy 'Everything' Jacket
Celery Leaf Aioli & Fresh Bay Leaf Oil
Lemon, Sea Beans & Chayote 21.

Spanish Octopus

Venetian Black Rice & Smoked Ham Hock
Fresh Cranberry Beans braised with Chicories & Summer Squash
Green Tomato & Sesame Salsa Verde 20.

Sea Scallops

Crispy Squash Blossom with Brandade
A Mid Summer's Gaspacho, Chorizo Seco
Sunflower & Marcona Almond 25.

Maine Lobster & Prawn Pyramid Ravioli

Huitlacoche Pasta, Baby Corn & Summer Truffles
Lobster & Corn Nage with Hoja Santa 24.

Brent Wolfe "King" Quail & Fresh Morels

White Polenta with Erbette Chard
Charred & Pickled Grapes, Capezzana Olive Oil 23.

Roasted Beets, Fresh Figs & Dolce Gorgonzola

Organic Red Lettuces & Red Endive
Coffee Blossom Honey & Roasted Fig Compote
Hazelnut Cornmeal Crumble 17.

Hearts of Palm, Brokaw Avocado & Bulgarian Feta Salad

Charred Persian, Serpent & Lemon Cucumbers
Summer Melon with Turmeric, Poblano Chili Labneh 17.

Burrata & Heirloom Tomatoes

Fried Sweet Peppers & Shelling Beans
Roasted Tomato & Calabrian Chili Vinaigrette
Basil & Olio Verde 20.

MAINS

Australian Winter Black Truffles

Tuber Melanosporum

shaved over

Vialone Nano Risotto with Stracchino Cheese Espuma

Grana Padano Parmesan Frico & Olio Verde 42.

sans viande

Wild Northern Halibut

Line Caught, A La Plancha

Seared Monterey Calamari, Beluga Lentils & Sepia Fregola

Confit Sungold Tomatoes & Wilted Bloomsdale Spinach

Agretti & Roasted Yellow Tomato Vierge 39.

Wild Local King Salmon

Line Caught, Grilled with Herb Butter

Roasted Grey Morel Mushrooms

Job's Tears, Pearled Barley & Wild Greens with Lemon Cream

Red Walnut & Purple Filet Bean Aillade, Parsley 40.

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

Mission Roasted Figs with Pomegranate Syrup

Persian Love Wild & Red Rices with Barberries & Basque Sheep's Milk Cheese

Coral Cauliflower, Green Ceci Hummus

Pistachio, Mint & Lamb Jus 40.

Berkshire Pork Prime Rib Chop

Wood Oven Roasted

Caraway Spaetzle, Sauerkraut, Bacon & Gruyere

Blueberry Apple Butter with Smoked Cinnamon

Tokyo Turnip & Wood Oven Spring Onion

Roasted Pork Jus with Apple Balsamic 41.

Angus Filet

Wood Oven Roasted

Uptown Succotash with Fava & Romano Beans

Vidalia Onion & Truffle Vinaigrette, Whipped Burrata

White Sweet Corn & Summer Truffle Hushpuppy

Roasted Beef Jus with Summer Savory 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.*