



St. Valentine's Day

Tuesday, February 14th, 2017

BUBBLES BY THE GLASS

2004 DOM PERIGNON

Epernay, France
50

N.V. DRAPPIER

Carte d'Or, Brut, AUBE, France
24

2012 DOMAINE CARNEROS

Brut Rosé
Napa, CA
16

N.V. BORTOLOTTI

PROSECCO, EXTRA DRY
VALDOBBIADENE, ITALY
10

POTIONS 13

FRENCH TICKLER

GIN, ST. GERMAIN,
PROSECCO, LEMON

GOLD STREET

Maker's Mark, Cointreau,
Bitters, Prosecco

THE ORANGE TRICK

Vodka, Page Mandarin,
Cocchi Americano,
Calisaya Ice

LOLA

Tequila, Oro Blanco,
Agave, Prosecco

BIX SIDECAR

Germain-Robin Brandy, Pierre
Ferrand Dry Curacao, Lime Juice

PERFECT MANHATTAN

George Dickel Rye,
Dolin Dry & Carpano Antica
Sweet Vermouths, Bitters

STARTERS

Potato Pillows | Crème Fraîche, American Sturgeon Caviar

Dungeness Crab Rolls | Meyer Lemon and Chives

BIX Truffled Steak Tartare | Black Olive Toasts

Hamachi Crudo | Olio Nuovo, Oro Blanco Grapefruit, Radish, Mint

Chilled East & West Coast Oysters | Yuzu Mignonette

FIRST COURSES

Lobster and Citrus Salad | Shaved Fennel, Arugula, Mint, Olio Nuovo

Cauliflower Bisque | American Sturgeon Caviar, Chive Oil

Caesar | Hearts of Romaine, Farm Egg Dressing, Torn Croutons, Parmesan

Seared Hudson Valley Foie Gras | Brioche, Cocoa, Earl Grey, Page Mandarin Marmalade

MAIN COURSES

Chicken Hash à la BIX | Mascarpone Vodka Sauce

Grilled Pacific Sea Bass and Gulf Shrimp | Fingerling Potatoes, Fennel, "Bouillabaisse" Sauce

Maine Lobster Spaghetti | Cherry Tomatoes, Jalapeno and Basil

Peppercorn Crusted NY Strip | Potato Purée, Frisée Salad, Pecorino, Truffle Vinaigrette

Lamb T-Bone | Crushed Yukon Gold Potato, Fried Capers, Confit Garlic, Sorrel and Mint Pesto

Black Truffle Cheese Burger | On Rye with Truffle Fries, *served open-faced*

DESSERTS

Dark Chocolate Torte | Rose and Black Currant Sherbet, Candied Rose Petals

Crème Fraîche Panna Cotta | Pomegranate Ice, Almond Financier

Chocolate Bon Bons | Vanilla Cremeux and Hibiscus Cream

Bananas Foster | Dark Rum, Vanilla Ice Cream

House-Made Sorbets | Coconut, Blood Orange

CHEFS BRUCE HILL AND EMMANUEL ENG

Corkage 50.00 per 750ml, 2 bottle maximum 🍷 Gratuities are not included

To offset costs of San Francisco ordinances, taxes and fees, a 5% charge will be added to all food and beverage sales
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness