



St. Valentine's Day

Wednesday, February 14th, 2018

BUBBLES BY THE GLASS

N.V. BOLLINGER, BRUT

AY, FRANCE
30

N.V. TAITTINGER

La Francaise, Brut
Reims, France
24

N.V. GLORIA FERRER

Brut Rosé, Carneros,
Sonoma, CA
16

N.V. PROSECCO, BORTOLOTTI

Valdobbiadene, Italy
10

POTIONS 14

GOLD STREET

Maker's Mark, Cointreau,
Bitters, Prosecco

ELIXIR NO.3

Rye Whiskey, Benedictine,
Yellow Chartreuse, Lemon Juice

CAT'S PAW

Hayman's Old Tom Gin, Dolin
Rouge & Dry, Aperol

DARK & STORMY

Gosling's Black Seal Rum,
Ginger Beer, Lime Juice

BLOOD & SAND

Scotch, Sweet Vermouth, Cherry
Heering, Blood Orange Juice

APPLE BRANDY SIDECAR

Copper & King's Floodwall,
Dry Curacao, Lemon 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

Deviled Eggs | Truffles, Radish

½ Dozen East & West Coast Oysters | Yuzu Mignonette

1 oz. Tsar Nicolai Golden Osetra Caviar | Traditional Accompaniments *\$95 supplement*

FIRST COURSES

Apple & Chicory Salad | Mâche, Candied Walnuts, Whipped Gouda

Cauliflower Bisque | Browned Butter, Shaved Black Truffles

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

Bay Scallop Crudo | Olio Nuovo, Kumquats, Radish, Buddha's Hand "Kosho"

Foie Gras Torchon | Housemade Focaccia, Huckleberry Agro Dolce, Brown Butter "Crunch"

MAIN COURSES

Petrale Sole | Haricot Vert, Black Garlic-Nora Pepper Paste, Crispy Garlic & Shallots

Pacific Sea Bass | Fennel, Gulf Shrimp and Basil Fritters, Blood Orange Sabayon

Bix Chicken Hash | Escarole, Porcini & Celery Root Velouté, Charred Meyer Lemon & Scallions

Maine Lobster Spaghetti | Cherry Tomatoes, Jalapeno and Basil

Pork Chop | Wild Mushrooms, Nettles, Parsnip Fondue, Guanciale & Green Garlic Relish

Filet Mignon | Spinach, Gouda Polenta, Tomato Hollandaise, Bandy Beef Jus

California Lamb Porterhouse | Dried Apricot Mostarda, Charred Eggplant, Spiced Crispy Chickpeas

DESSERTS

The Night Snack | Whiskey Ice Cream, Brownie Bits, Chocolate Mousse, Gooseberries

Vanilla Bean Custard | Kiwi, Almond Shortbread, Cinnamon and Cassis Sherbet

Profiteroles | White Chocolate and Rose Cream Filling

Gold Street Foster | Dark Rum, Bananas, Vanilla Ice Cream

House-Made Sorbets | Coconut, Kiwi

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