

# LA FOLIE

## Begin Your Evening with Caviar

### Half Ounce of Golden Osetra Caviar (\$90)

Served with Lobster Potato Blinis and Crème Fraiche



**Chestnut & Celery Root Soup**, Duck Sausage, Crispy Sage

**Spanish Octopus**, Artichoke Barigoule, Roasted Potato Cream

**Roast Heirloom Beet Salad**, Burrata, Pumpkin Seed Granola

**Butter Poached Lobster** Bloomsdale Spinach, Nantes Carrot Bisque



**Day Boat Scallop**, Red Flint Polenta, Veal Sweetbread, Brown Butter Sauce

**Frog Leg and Snail Ragout**, Warm Garlic Purée, Bone Marrow, Wild Mushrooms

**Pig Feet, Sweetbread, and Lobster Terrine** on a Lentil Salad with Bacon Hazelnut Vinaigrette

**Lobster and Mushroom Risotto**, Leeks and Sauce Américaine



**Spanish Turbot**, Bloomsdale Spinach, Champagne Trout Roe Caviar Sauce

**Liberty Farm Duck Breast**, Green Farro with Duck Confit, Baby Turnips, Candied Kumquats

**Emigh Farm Lamb Rack**, Chou Farci, Parsnip Purée, Crispy Shallot Gremolata

**Snake River Farms Eye of Ribeye**, Potato and Beef Tongue Terrine, Chanterelles, Madeira Sauce

**Miyazaki A5 Wagyu**, Potato and Beef Tongue Terrine, Chanterelles, Madeira Sauce \*80.00 Supplement



**Edam Cheese Soufflé**, Gâteau Basque, Mandarin Sorbet

**Baked Alaska**, Cassis Sorbet, Huckleberry Ice Cream, Sweet Potato Cake

**"Caramel Apple"** with Walnut Date Cake, Vanilla Custard, Cinnamon Puff Pastry

Selection of Artisan **Cheeses**

### 4 Course Menu \$150

Wine Pairing Available

### 3 Course Available Upon Request

5% Fee Added for San Francisco Employer Mandates

Chef Propriétaire, Roland Passot

Chef de Cuisine, Joe Ball

01/03/2020