

## STARTERS

### Ahi Tuna Tartare

Brokaw Avocado, Black Sesame Rice Cracker with Sansho Pepper  
Cucumber 'Sunomono' with Japanese Yam Vinegar  
Padron Pepper & Lime Aioli 24.

### Red Abalone

Applewood Smoked Black Cod & Celery Root 'Fried Rice'  
Wild Onion & Celery Leaf Sabayon 24.

### Monterey Bay Calamari

Meyer Lemon Aioli & Fried Caper Gremolata  
Trippa alla Romana with Cauliflower Mushrooms & Iacopi Italian Butter Beans 18.

### Seared Sea Scallops

Little White Shrimp, Mashed & Buttered Parsnips  
Deviled Prawn & Parsnip Nage 26.

### Fonduta Ravioli with Burgundy Truffles

Caraway & Grappa Beurre Fondu, Toasted Rye Bread Crumbs 24.

### Roasted Brent Wolfe 'King' Quail

Brown Butter Carrot Spaetzle with Hoshigaki Persimmon & Piedmontese Hazelnuts  
Melted Leeks Vinaigrette & Roasted Bird Jus 25.

### Dungeness Crab & Avocado Salad

Wild Peanut & Jimmy Nardello Salsa Seca  
Red Gem Lettuce, Cilantro & Mint, Aioli  
Finger Lime, Nopal & Pasilla Pico de Gallo 29.50

### Roasted Beets, Cara Cara Orange & Red Endive Salad

Crescenza & Salva Cremasco Cheeses  
Marash Chili, Radish, Marcona Almond & Mint 17.

### Mountain Rose Apple, Winter Chicory & Cabot Aged Cheddar Cheese

Toasted Wild Pecans, Roasted Celery Root & Parsnip  
Quince Jelly Vinaigrette & Pomegranate Seeds 18.

### Burrata & Marinated Artichokes

Last Call on Early Girl & Green Bee Tomatoes  
Pinenuts, Olive & Olive Seeds, Coraline Endive & Wild Arugula 19.

## MAINS

### California Sturgeon & Artichoke Risotto

Grilled with Fresh Bay Leaf & Lemon Oil  
Marinated & Grilled Artichoke Hearts  
Artichoke Salsa Verde, Wild Arugula 39.

### Wild Northern Halibut

A la Plancha with Herb Butter  
Butter Poached White Asparagus & Soft Yukon Potato  
Marinated Cauliflower & Oyster Mushrooms  
Sugarloaf Radicchio & Crème Fraîche Beurre Blanc 43.

### Butternut Squash Arancini Stuffed with Fairytale Pumpkin 'Bolognese'

Roasted Black Trumpet & Cauliflower Mushrooms  
Whipped Buffalo Ricotta & Tiny White Turnips  
Castroville Artichokes & Brussels Sprouts 29.75

### Berkshire Pork Prime Rib Chop

Wood Oven Roasted with Sage & Black Pepper  
Walnuts, Brussels Sprouts, Pecorino & Saba  
Potato Crocchetta with Walnut Fonduta  
Roasted Quince Butter, Cranberries & Rosemary 44.

### California Lamb T-Bone

Wood Oven Roasted with Rosemary, Thyme & Confit Garlic  
Roasted Chanterelle Mushrooms & Cippolini Onion  
Crisp Smashed Sunchokes, Soft Celery Root & Wild Spinach  
Caper Beurre Blanc & Roasted Lamb Jus 44.

### Angus Filet Mignon

Wood Oven Roasted with Cabernet & Shallot Butter  
Crushed Asiago Potatoes with Cheddar Cauliflower, Erbette Chard  
Pickled Cheddar Cauliflower & Soused Little Mushroom Relish  
Bacon & Shoestring Onion 'Gratin', Roasted Beef Jus with Winter Savory 54.

Dana Younkin, Chef De Cuisine  
Nancy Oakes, Managing Chef Partner

*6% 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.*