



MAY 2022
3 - COURSE
PRIX-FIXE DINNER

48 per guest for dinner.
Please select one item per course.

Beverage Pairing
3 Course: 32 per Guest.
4 Course: 48 per Guest.

First

Roasted Beets, Asparagus & Strawberry Salad
savoury praline with nuts, arugula, baby mustard,
rosemary croutons
Crémant d'Alsace Rose, Hubert Meyer

Blood Orange Carpaccio
smoked Alaskan Herring*, almonds,
chickpea hummus
Sauvignon Blanc, Domaine de Tremblay

Buttermilk Fried Chicken
brined and sous vide thigh meat, pickled red
onions, Meyer lemon mayo, fermented radish
Dokkaber Dalgona Amber Ale

McFarland Spring Trout Crudo +7
pickled rhubarb, crispy quinoa,
ramp cream, dill
Albariño, Néboa

Supplement

Burrata di Andria Toast 17
mandarin orange -saffron marmalade, foraged
flowers from Full Belly Farms on
Toscano Brothers' bread
Rosé, Le Galantin

Lobster Bisque 18
creme fraiche, chipotle oil, cilantro blossoms,
Louisiana bowfin caviar
Pinot Noir, Phillips Hill

Grilled Spanish Octopus* 22
smashed english peas, hollandaise sauce, chive oil,
cherry, mustard green salad
Arbois Blanc, Cuvee Saint Antoine

Pan Seared Scallops* 22
chickpeas, quinoa, snap peas, aquafaba broth,
salmon roe
Pét-Nat, Sifer Wines Goreti

Main

Wild Ramp Creste de Gallo
fresh pasta, asparagus, snap peas, cauliflower,
asparagus cream, sheep's milk ricotta salata shavings
Skin Contact Pinot Grigio, Scarbolo

Baja Striped Bass*
cultivated mushrooms, green garlic-cauliflower puree,
buckwheat spaetzle
Junmai Daiginjo, Chokaisan

Slow Braised Lamb Belly
crispy honey gold potatoes, broccolini chimichurri,
port-mustard jus
Carignan Cabernet Sauvignon Blend, Skylark

Duck Leg Confit +5
herbed fromage blanc - heirloom polenta, white
asparagus
Malbec, Adelante

Dessert

Purple Sweet Potato Financier
orange-caramel chantilly,
strawberry compote
Spiced Honey Mulled Wine

Rhubarb Panna Cotta
cardamom meringue,
strawberry compote
Comoz Vermouth Blanc

Poached Red d'Anjou Pear
red wine macerated berries,
honeycomb cookie crunch
Adonis

Stepladder Creamery Cheese Plate
Toscano Brothers' chocolate-cherry
bread, house compote, nuts, honey
Broadbent Madeira Boal 10 Year

All parties have 90 minutes at the table. No substitution or customization is available for this menu.
Please inform us any food allergies you have. When the allergies are deadly we may not be able to serve you.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, soy or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions
SF Mandates Surcharge of 4.95% and Service Fee of 19% will be added to your check. Our team enjoys higher wages, fully covered medical and other benefits.