
Reception

Prices per serving. Served at room temperature.

APPETIZER CUPS

Golden Beets & Feta	7
Basil persillade, pita bread (VG, G, D)	
Burrata & Roasted Delicata Squash	9
Sage, pepitas, rustic toast points (VG, G, D)	
Smoked Salmon Rillettes	10
House aioli, chives, potato chips (GF, DF)	
Add trout roe +4	
Gulf Prawn Cocktail (2 prawns)	10
House cocktail sauce, shiso, horseradish (GF, DF)	
Deviled Eggs (1 egg per cup)	8
Burroughs Family Farms egg, chives, bottarga (GF)	
Charcuterie	10
Palermo II Deli salumi and prosciutto, dried fruits, nuts, grissini (G, DF)	
Crudités & Dips	7
Market vegetables, beet hummus (V, GF, DF) or onion sour cream dip (VG, GF)	
Steak & Potatoes	10
Medium-cooked flat iron steak, mashed potatoes, Calabrian chili aioli (GF)	
Duck Liver Mousse	10
Pomegranate gelée, milk bread squares (G, D)	

V vegan **VG** vegetarian **GF** gluten free **DF** dairy free

G contains gluten D contains dairy. Keys apply to dishes as described.

19% service charge and applicable San Francisco sales tax applied separately.

Please confirm final orders at least three business days in advance.

Reception

Prices per serving. Desserts priced per piece.

TEA SANDOS & WRAPS

Egg Salad Tea Sando (2 pieces)	7
Japanese milk bread, Burroughs Family Farms egg, Kewpie, cucumber (VG, G, D)	
Turkey & Cheese Tea Sando (2 pieces)	7
Japanese milk bread, turkey, provolone, Calabrian chili aioli, cucumber (G, D)	
Tuna Salad Tea Sando (2 pieces)	7
Japanese milk bread, Wild Planet tuna, lettuce, cucumber, Kewpie, scallions (G, D)	
Avocado + Green Goddess (1 wrap)	10
California avocado, little gem, green goddess dressing, Parmesan, lavash (VG, G, D)	
Chicken + Green Goddess (1 wrap)	10
Chicken breast, little gem, green goddess dressing, Parmesan, lavash (G, D)	

NORI "KIMBAP" ROLLS

Tofu-Chickpea Loaf (2 pieces per boat)	10
Hitomebore-quinoa rice, spiced tofu-chickpea loaf, house namul, nori (V, GF, DF)	
Po'-Tama (2 pieces per boat)	10
Hitomebore-quinoa rice, house "Spam," house namul, cabbage omelette, nori (GF, DF)	

DESSERTS / PER PIECE

Apple Cream Pie Cup	8
Almond streusel, custard, spiced apple compote (VG, GF, D)	
Vanilla Panna Cotta	7
Vegan cream, agar, citrus compote (V, GF, DF)	
Dark Chocolate Brownies	5
With pearl sugar (VG, G, D)	

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