



CHARCUTERIE SELECTION	23
CAULIFLOWER VELOUTÉ CONFIT EGG YOLK, POTTED GULF SHRIMP, BRIOCHE	19
ROASTED BUTTERNUT SQUASH SOUP SPICED PUMPKIN BREAD, POMEGRANATE, CHESTNUTS	18
SMIP GEM LETTUCE SALAD GORGONZOLA DOLCE, PINK LADY APPLES, ALMONDS	17
HAWAIIAN KAMPACHI VERJUS CHIA SEEDS, OLIVES, SWEET PEPPERS	27
FROMAGE BLANC TORTELLINI SUNCHOKE, WALNUTS, BROWN BUTTER NAGE	19
HUDSON VALLEY FOIE GRAS TERRINE PISTACHIO & OATS GRANOLA, CELERY, PERSIMMON RELISH	31
CAVIAR SELECTION POTATO BLINI, BRIOCHE, CRÈME FRAÎCHE	AQ

GOLDEN POTATO GNOCCHI CELERY ROOT, PÉRIGORD TRUFFLES	35
PAN-SEARED SCALLOPS SALSA VERDE, BUTTERED LEEKS, MUSHROOM RAGOUT	43
LOCH DUART SALMON SAIKYO MISO, ROASTED PEPPERS, LOBSTER BEURRE BLANC	40
PAN-SEARED STRIPED BASS BRASSICAS, COUNTRY CROUTONS, SAUCE GRENOBLOISE	41
ROASTED CHICKEN "CORDON BLEU" BRUSSEL SPROUTS, DELICATA SQUASH, PECANS	39
SPICED 38 NORTH DUCK BREAST FENNEL MARMALADE, ROASTED BEETS, QUINCE	43
14-DAY-AGED FLANNERY NEW YORK CREAMED KALE, FORAGED MUSHROOMS, BORDELAISE SAUCE	58

*IN SUPPORT OF SAN FRANCISCO EMPLOYEE MANDATED EXPENSES, A 6% SURCHARGE WILL BE ADDED*