



HOUSEMADE CHARCUTERIE SELECTION	18
GEM LETTUCE SALAD	17
GORGONZOLA DOLCE, WINTER PEARS, ALMONDS	
SMIP RANCH BEET SALAD	23
BURRATA, CITRUS, BLACK WALNUT VINAIGRETTE	
LONG OF NAPLES PUMPKIN VELOUTÉ	17
ROASTED PUMPKIN, PEPITAS, CRÈME OF SAGE	
LITTLE FARMS POTATO VICHYSOISE	20
FINGERLING POTATO CONFIT, CAVIAR, BRIOCHE	
YELLOW FIN TUNA	27
PINK LADY APPLES, CELERY ROOT, PEARL ONIONS	
BORDEAUX BRAISED BEEF CHEEK TORTELLINI	28
MASCARPONE, MARBLE POTATO, SMIP KALE	
CAVIAR SERVICE	AQ
WARM BLINIS, CODDLED EGG, CRÈME FRAÎCHE	

RISOTTO VERDE FORAGED MUSHROOM RAGU, GRANA PADANO	33
HOKKAIDO SCALLOPS RUTABAGAS, SMIP RANCH BASIL, SAUCE OF LEMONGRASS	46
ROASTED LOCH DUART SALMON SMIP RANCH TURNIPS, CASTELVETRANO OLIVES, SAUCE VIN BLANC	43
HERITAGE CHICKEN AND BOUDIN BLANC CAULIFLOWER, SAVOY CABBAGE, BLACK TRUFFLE	37
PISTACHIO-CRUSTED DRY AGED 38 NORTH DUCK BREAST TOKYO TURNIPS, WINTER GOLD APPLES, SAUCE CIVET	45
14-DAY-AGED NEW YORK STEAK CREAMED KALE, FORAGED MUSHROOMS, POMME PUREÉ	59

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