



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

BORDEAUX BRAISED BEEF CHEEK TORTELLINI MASCARPONE, MARBLE POTATO, SMIP KALE	46
NORWEGIAN HALIBUT PERIGORD BLACK TRUFFLE, CELERY ROOT, LEEK NAGE	59
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, SUNCHOKE MOUSSELINE, GLAZED SHORTRIBS	59
SIDES FOR THE TABLE	
JAPANESE OAK-GRILLED BRASSICAS, WINTER CITRUS	12
PERIGORD BLACK TRUFFLE PUMPKIN POLENTA	16
LITTLE FARMS POMMES PURÉE	10

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