



SUNCHOKE BISQUE PAIN PERDU, BLACK TRUFFLE BUTTER	19
LITTLE FARM POTATO VICHYSOISE CARAMELIZED ONION TARTLET	19
GEM LETTUCE SALAD GORGONZOLA DOLCE, WINTER PEAR, ALMOND CRUMBLE	17
BEET AND CITRUS SALAD WALNUTS, FARMSTEAD MOZZARELLA, HONEY VINAIGRETTE	23
KAMPACHI CRUDO JAPANESE YUZU, PURPLE DAIKON, DILL OIL	28
SPANISH OCTOPUS BLACK ARKANSAS APPLES, CELERIAC, SQUID INK VINAIGRETTE	29
SNAKE RIVER FARM PORK BELLY BLACK BELUGA LENTILS, SATSUMA, SAUCE CHARCUTIÈRE	28
CAVIAR SERVICE WARM BLINIS, CRÈME FRAÎCHE, SOFT-SCRAMBLED EGGS	AQ

ACQUERELLO RISOTTO 38
NETTLES, FORAGED MUSHROOMS, CRESCENZA

HAZELNUT DOPPIO RAVIOLO 32
HON SHIMEJI MUSHROOMS, MASCARPONE, SAGE

SEARED LOCH DUART SALMON 46
CURED TROUT ROE, CASTLEVETRANO OLIVE, SAUCE VIN BLANC

ROASTED HERITAGE CORNISH HEN DUET 42
SALSIFY MOUSSELINE, BRUSSELS SPROUTS, SAUCE DIABLE

PISTACHIO-CRUSTED DRY-AGED 38 NORTH DUCK BREAST 51
TOKYO TURNIPS, GOLDSTEIN APPLES, SAUCE CIVET

14-DAY DRY-AGED NEW YORK STEAK 59
POTATO GALETTE, HEIRLOOM CARROTS, SAUCE BORDELAISE

SIDES FOR THE TABLE

LITTLE FARMS POMMES PURÉE 10

SAUTÉED KALE, GARLIC SOUBISE 12

FORAGED MUSHROOMS AQ

IN SUPPORT OF SAN FRANCISCO EMPLOYEE MANDATED EXPENSES, A 6.25% SURCHARGE WILL BE ADDED