



CHARCUTERIE SELECTION	23
SCARLET TURNIP VICHYSOISE DUNGENESS CRAB, SUMAC, BRIOCHE	18
CHANTENAY CARROT SOUP VADOUVAN SPICED RHUBARB, CHÈVRE MOUSSE, PEPITAS	16
ZUCKERMANS ASPARAGUS RAMP SALSA VERDE, CRISPY QUINOA, BÉARNAISE	17
ENDIVE SALAD ALMONDS, HALOUMI, YUZU-HONEY	15
JAPANESE KANPACHI SALMON ROE, CARA CARA ORANGES, FENNEL	27
DUO OF SONOMA FOIE GRAS BUDGY CERDON GELÉE, PISTACHIO & OATS GRANOLA, CELERY	31
JERSEY COW RICOTTA TRIANGLO GREEN GARLIC, CHANTERELLE MUSHROOMS, SNOW PEAS	19
OSETRA CAVIAR SELECTION POTATO BLINI, BRIOCHE, CRÈME FRAÎCHE	AQ

HOUSEMADE STROZZAPRETI POACHED JIDORI EGG, SHIMEJI MUSHROOM, PUMPKIN-CUMIN OIL	26
PAN SEARED LOCH DUART SALMON FORAGED MUSHROOMS, SPRING ONIONS, MISO-LOBSTER JUS	40
ALASKAN HALIBUT SPRING PEAS, LA QUERCIA HAM, VIN JAUNE BEURRE BLANC	41
ROASTED SONOMA CHICKEN CHERMOULA, FALAFEL, SPRING VEGETABLES	39
38 NORTH DUCK BREAST ENDIVE MARMALADE, CARAMELIZED CITRUS, KOHLRABI PURÉE	43
14 DAY AGED FLANNERY NEW YORK DUCK FAT POTATO, TOKYO TURNIPS, BAGNA CAUDA	55
POACHED MAINE LOBSTER MUSHROOM DASHI, CHARD, LEMON OIL	65

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