



CHARCUTERIE SELECTION	23
SUMMER CORN VELOUTÉ DUNGENESS CRAB, CORN BREAD, CHICHA MORADA	19
CHANTENAY CARROT SOUP PICKLED RHUBARB, CHÈVRE MOUSSE, PEPITAS	16
PAN SEARED SCALLOP SALSA VERDE, CORN FONDUE, MUSHROOM RAGOUT	24
IGNALAT SMOKED BURRATINA YUZU MARINATED STONE FRUIT, CRISPY LEVAIN, HEIRLOOM BASIL	21
JAPANESE KANPACHI CASHEW PURÉE, GOLDEN KIWI, AVOCADO	27
DUO OF HUDSON VALLEY FOIE GRAS BUGEY-CERDON GELÉE, PISTACHIO & OATS GRANOLA, CELERY	31
JERSEY COW RICOTTA TRIANGLO FORAGED MUSHROOMS, SNOW PEAS	19
OSETRA CAVIAR SELECTION POTATO BLINI, BRIOCHE, CRÈME FRAÎCHE	AQ

WINE BRAISED DUCK LASAGNA SMIP BABY SQUASH, ASMONTE CHEESE, SAUCE ROBERT	33
PAN SEARED LOCH DUART SALMON FORAGED MUSHROOMS, SPRING ONIONS, MISO-LOBSTER JUS	40
ALASKAN HALIBUT SUMMER PEAS, LA QUERCIA HAM, VIN JAUNE BEURRE BLANC	41
ROASTED SONOMA CHICKEN FARRO VERDE, PICKLED SMIP VEGETABLES, HAZELNUT SAUCE	39
SPICED 38 NORTH DUCK BREAST FENNEL MARMALADE, BABY RED BEETS, GRILLED STONE FRUIT	43
14 DAY AGED FLANNERY NEW YORK POMMES PAILLASSON, ROMANO BEANS, SAUCE PÉRIGUEUX	58

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