

# spruce

## FOR THE TABLE

JUST-BAKED COFFEE CAKE  
HOMEMADE CULTURED BUTTER

## FIRST COURSE

GRILLED CHICORY SALAD  
GORGONZOLA DOLCE, DRY-CURED BLACK OLIVES, COPPA VINAIGRETTE

ZUCKERMAN FAMILY FARMS ASPARAGUS  
BURRATA DI PUGLIA, HAZELNUT CRUMBLE, POMELO VINAIGRETTE

DUNGENESS CRAB TOAST  
BRIOCHE, HEARTS OF PALM, TOASTED SEEDS

CLASSIC SHRIMP COCKTAIL  
HORSERADISH, COCKTAIL SAUCE

CARNE CRUDO  
OLIO NUOVO, MEYER LEMON, PARMIGIANO-REGGIANO  
\$10 SUPPLEMENT

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## CAVIAR SERVICE

SIBERIAN \$130   KALUGA \$180   OSETRA \$200  
STURGEON PANNA COTTA, TRADITIONAL ACCOUTREMENTS, BUCKWHEAT MADELEINES

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ENTRÉE

CHILLED MAINE LOBSTER SALAD

CELERIAC REMOULADE, RUBY RED BEETS, SHELLFISH VINAIGRETTE

PAN-ROASTED HALIBUT

SAVOY SPINACH, POMMES ANNA, SAUCE MEUNIÈRE

BUCKWHEAT CRÊPE

BEAUFORT CHEESE, WILD MUSHROOMS, SUNNYSIDE-UP JIDORI EGG

BRÛLÉED VANILLA PAIN PERDU

LOCAL STRAWBERRIES, AMARETTO SABAYON, PISTACHIO BUTTER

SOFT-ROLLED FRENCH OMELET

TENDER LEEKS, CRÈME FRAÎCHE, CAVIAR

RED WINE-BRAISED SHORT RIBS

SOFT-POACHED EGGS, NATIVE BLUE CORN GRITS, PÉRIGORD BLACK TRUFFLE JUS

DESSERT

BEIGNETS

CHOCOLATE SAUCE, CRÈME ANGLAISE

APPLE TATIN

CALVADOS, TIMUT PEPPER GELATO, HAZELNUT PRALINÉ

\$98 PER PERSON

A 20% SERVICE SURCHARGE WILL BE ADDED TO ALL PURCHASES.  
IN SUPPORT OF S.F. MANDATED EMPLOYER EXPENSES, A 3.75% FEE WILL BE ADDED. THANK YOU.