



FOR THE TABLE

JUST-BAKED COFFEE CAKE
CULTURED BUTTER

FIRST COURSE

GRILLED CHICORY SALAD
GORGONZOLA DOLCE, 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

CAVIAR SERVICE

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

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

GÂTEAU AU FRAISES

SEASCAPE STRAWBERRIES, ROSE GERANIUM GELATO, DIPLOMAT CREAM

\$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.