

spruce

FIRST COURSE

CASTROVILLE ARTICHOKE VELOUTÉ

OIL-CURED BLACK OLIVES, PUFFED FARRO, CRISPY ARTICHOKE

LITTLENECK CLAM AND YOUNG POTATO CHOWDER

SAFFRON, GREEK YOGURT, COUNTRY CROUTONS

ZUCKERMAN FAMILY FARMS ASPARAGUS

BURRATA DI PUGLIA, HAZELNUT CRUMBLE, POMELO VINAIGRETTE

GRILLED CHICORY SALAD

GORGONZOLA DOLCE, DRY-CURED BLACK OLIVES, COPPA VINAIGRETTE

MT. LASSEN TROUT CRUDO

BLOOD ORANGE, SMOKED TROUT ROE, PUFFED WILD RICE

NANTES CARROT FAGOTTINI

CARROT-TOP PESTO, PIMENT D'ESPELETTE

CAVIAR SERVICE

SIBERIAN \$130 KALUGA \$180 OSETRA \$200

STURGEON PANNA COTTA, TRADITIONAL ACCOUTREMENTS, BUCKWHEAT MADELEINES

ENTRÉE

WILD MUSHROOM RISOTTO VERDE
CARNAROLI RICE, ELEPHANT GARLIC, TALEGGIO

PAN-ROASTED STRIPED BASS
LENTILS DU PUY, NANTES CARROT PURÉE, BEURRE NANTAIS

SEARED HOKKAIDO SCALLOPS
MELTED LEEKS, AMAROSA POTATOES, CAVIAR VIN BLANC

HERITAGE CHICKEN BREAST
VEGETABLES GRAND-MÈRE, ROASTED FINGERLING POTATOES, SAUCE SUPRÊME

HONEY AND PISTACHIO GLAZED DUCK BREAST
DUCK LEG CRÉPINETTE, BRÛLÉED BLOOD ORANGE, FENNEL CONFIT, OIL-CURED BLACK OLIVE JUS

BINCHOTAN-GRILLED DRY AGED WAGYU RIB-EYE
BROCCOLI DI CICCIO, POTATO RÖSTI, BORDELAISE SAUCE
\$25 SUPPLEMENT

DESSERT

BLOOD ORANGE CREAMSICLE
SAUTERNES SABAYON, CANDIED PISTACHIO

APPLE TATIN
CALVADOS, TIMUT PEPPER GELATO, HAZELNUT PRALINÉ

GUANAJA CHOCOLATE TARTELETTE
SEVILLE ORANGE MARMALADE, PECAN-CORIANDER PRALINÉ

\$125 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.