

# spruce

## FIRST COURSE

ROASTED SUNCHOKE VELOUTÉ  
PARISIENNE APPLES, TOASTED HAZELNUTS, CRISPY SAGE

LITTLENECK CLAM AND YOUNG POTATO CHOWDER  
SAFFRON, GREEK YOGURT, COUNTRY CROUTONS  
\$12 SUPPLEMENT

BABY KALE CAESAR SALAD  
ANCHOVY TUILE, GRANA PADANO

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

OMELET FORESTIÈRE

FORAGED MUSHROOMS, SAVOY SPINACH, CRÈME FRAÎCHE

FISHERMAN'S MUSSELS

CALABRIAN CHILI, GARLIC CROSTINI, FINES HERBES

SEARED AHI TUNA SALADE NIÇOISE

CHERRY TOMATOES, OLIVE TAPENADE, SEVEN-MINUTE EGG

GRILLED CHICORY AND CHICKEN SALAD

GORGONZOLA DOLCE, DRY-CURED BLACK OLIVES, COPPA VINAIGRETTE

SEARED HOKKAIDO SCALLOPS

MELTED LEEKS, AMAROSA POTATOES, SAUCE VIN BLANC

\$10 SUPPLEMENT

PAN-ROASTED STRIPED BASS

LENTILS DU PUY, NANTES CARROT PURÉE, BEURRE NANTAIS

DUCK LEG CONFIT

BRÛLÉED BLOOD ORANGE, FENNEL CONFIT, OIL-CURED BLACK OLIVE JUS

PRIME PETITE FILET MIGNON

SAUTÉED BABY SPINACH, FRENCH FRIES, BORDELAISE SAUCE

\$15 SUPPLEMENT

\$65 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.