Precita SOCIAL
SAN FRANCISCO
SF RESTAURANT week

$65
3 Courses

First

xBlue Fin Tuna Crudo
Korean chili aioli, plum, avocado, yuzu

Little Gem & Hosui Pear Salad
anchovy & lemon vinaigrette, boquerones, reggiano, crouton

Lobster Bisque
creme fraiche, gypsy peppers, crostini

Add

xHog Island Oysters
Half Dozen | 28
Bakers Dozen | 45
served w/ ramp mignoenette

xMaine Lobster Hand Roll - | 24.35 each
Santa Barbara uni & caviar or 3 for 75.35

My Mom's Parker House Rolls - | 10.35
cultured butter

Main

x*American Wagyu Hanger*
crushed potatoes, haricot verts

Black Cod
cranberry beans, garlic spinach, red miso butter

Hand-made Telleggio Tortelloni
sweet corn, chantrelles

choice of Dessert

Dubai Chocolate Sundae - Banana Chocolate Bread Pudding - Kakigori Shaved Ice

*gluten free or can be
X raw or undercooked protein

20% service charge on parties 6 or more
6% surcharge for local statutes

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