



Precita
SOCIAL
SAN FRANCISCO
SF RESTAURANT
week

\$60

3 Courses | wine pairing 39

First Choice of one

***xHamachi Crudo**

Ginger, yuzu, white soy,

***Little Gems**

mustard vinaigrette, kumquat, 2 year cheddar, pepitas

***Heirloom Squash Bisque** gajillo creme fraiche, morel mushrooms, applewood bacon

Add *xHog Island Oysters

Half Dozen | 28

Bakers Dozen | 45

served w/ ramp mignonette

***xMaine Lobster Hand Roll** - | 22.35 each
Santa Barbara uni & caviar or 3 for 64.35

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

Main- choice of one

x*American Wagyu Hanger

creamy polenta, Zuckermans asparagus, green peppercon.

***Black Cod**

sugar snap peas, sunchokes, red shiso burrrre blanc

***English Peas & Ricotta Tortelloni**

mint, hegehogs, 10 year blasamic, reggiano

Dessert Choice of one

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

*gluten free or can be
X raw or undercooked protein

20% service charge
7% surcharge for local statutes



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***Heirloom Squash Bisque**

gajillo creme fraiche, morel mushrooms, applewood bacon

Add *xHog Island Oysters

Half Dozen | 28

Bakers Dozen | 45

served w/ ramp mignonette

***xMaine Lobster Hand Roll** - | 24.35 each
Santa Barbara uni & caviar or 3 for 70.35

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

Main- choice of one

x*American Wagyu Hanger

creamy polenta, Zuckermans asparagus, green peppercon.

***Black Cod**

sugar snap peas, sunchokes, red shiso burrrre blanc

***English Peas & Ricotta Tortelloni**

mint, hegehogs, 10 year blasamic, reggiano

Dessert Choice of one

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

*gluten free or can be
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7% surcharge for local statutes