



Happy New Year!

Pacific Oysters 24/42

First

Black Truffle Soup

Puff Pastry, Taleggio Foam, Lovage Oil



Dungeness Crab Salad

Winter Citrus, Celery Hearts, Capers, Agrumato

Second

Osso Buco Cannelloni

Cippolini Onions, Gremolata, Natural Jus



Seared Day Boat Scallops

Grilled Chicories, Persimmon Agrio Dolce

Third

Grilled Ribeye

Butternut Squash Gratin, Broccoli Di ciccio, Marrow Butter

substitute 42oz Dry Aged Tomahawk (for 2) add 50. / 8oz Wagyu Strip Loin add 65.



Grilled Filet Mignon

Duck Fat Potatoes, Lobster Bearnaise



Seared King Salmon

Bloomsdale Spinach, Parisienne Gnocchi, Dijon Cream



Sonoma Duck Breast

Brussels Sprouts, Chestnuts, Golden Chanterelles, Pomegranate

Dessert

Chocolate Decadence Cake

Brandied Cherries, Chantilly Cream



Sticky Toffee Bread Pudding

Candied Pecans, Creme Fraiche Ice Cream



Baked Alaska

Meyer Lemon Curd, Prickly Pear Sorbet, Toasted Italian Meringue

195.

A 6% surcharge will be added to all additional food & beverages for San Francisco employer mandates.
A 20% service charge will be added on New Year's Eve.





**We knew you were coming...
so we pulled out the good stuff !**

by the glass

Robert Moncuit, Champagne, Les Grands Blancs, Extra Brut -40

Domaine Didier Dagueneau, Sauvignon Blanc, Loire Valley, Pur Sang 2017 -55

Peay, Chardonnay, Sonoma Coast, Estate 2017 -29
(poured from Magnum for double the fun!)

Raen, Pinot Noir, Sonoma Coast, Royal St Robert 2022 -50

Remelluri, Tempranillo, Rioja, Reserva 2009 -40

Podere Colla, Nebbiolo, Barolo, Bussia 2018 -35

Storybook Mountain, Zinfandel, Napa Valley, Eastern Exposures 2021 -29

The Mascot, Cabernet Sauvignon, Napa Valley 2020 -75
(another poured from Magnum, we couldn't resist!)

Want to relax and allow us to surprise you?
Ask for our wine pairing with each course-95

