



Happy New Year!

Pacific Oysters 24/42

FIRST

Apple- Celery Root Veloute

scallop & black truffle crudo



Beets & Baby Escarole

smoked persimmon puree, goat cheese vinaigrette

SECOND

Buttermilk Fried Quail

nappa cabbage, persimmon barbeque sauce



Lobster Cannelloni

pearl onions, taleggio mornay

MAIN

Grilled Ribeye

grilled broccolini, marble potatoes, marrow butter

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



Petite Filet

potato puree, lobster bearnaise



Poached King Salmon

artichokes barigoule, apple-smoked trout roe relish



Wild Mushroom Tortellini

sunchoke, smoked porcini brodetto

DESSERT

Banana Bread Pudding

brulee bananas, pecan caramel, coffee ice cream



Red Velvet Roulade

white chocolate cheesecake, chocolate crumbles, meringue



Eggnog Panna Cotta

French macaron, kahlua cremeux, bourbon tuile

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.

