

Pacific Oysters 24/42

FIRST

Apple- Celery Root Veloute scallop & black truffle crudo

Beets & Baby Escarole

smoked persimmon puree, goat cheese vinaigrette

SECOND

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

125.

A 6% SURCHARGE WILL BE ADDED TO ALL ADDITIONAL FOOD & BEVERAGES FOR SAN FRANCISCO EMPLOYER MANDATES.

