



CHARCUTERIE SELECTION	23
CAULIFLOWER VELOUTÉ CONFIT EGG YOLK, POTTED GULF SHRIMP, BRIOCHE	19
ROASTED BUTTERNUT SQUASH SOUP SPICED PUMPKIN BREAD, POMEGRANATE, CHESTNUTS	18
SMIP GEM LETTUCE SALAD GORGONZOLA DOLCE, PINK LADY APPLES, ALMONDS	17
CITRUS AND FENNEL CURED OLIVES, YUZU MARMALADE VINAIGRETTE, HAZELNUTS	16
HAWAIIAN KAMPACHI VERJUS CHIA SEEDS, OLIVES, SWEET PEPPERS	27
FROMAGE BLANC TORTELLINI SUNCHOKE, WALNUTS, BROWN BUTTER NAGE	19
HUDSON VALLEY FOIE GRAS TERRINE PISTACHIO & OATS GRANOLA, CELERY, PERSIMMON RELISH	31
CAVIAR SELECTION POTATO BLINI, BRIOCHE, CRÈME FRAÎCHE	AQ

GOLDEN POTATO GNOCCHI CELERY ROOT, PÉRIGORD TRUFFLES	35
LOCH DUART SALMON BUTTERED LEEKS, TOKYO TURNIPS, BEURRE ROUGE	41
PAN-SEARED STRIPED BASS BRASSICAS, COUNTRY CROUTONS, SAUCE GRENOBLOISE	42
ROASTED CHICKEN "CORDON BLEU" BRUSSEL SPROUTS, DELICATA SQUASH, PECANS	39
SPLICED 38 NORTH DUCK BREAST FENNEL MARMALADE, ROASTED BEETS, PEARS	43
14-DAY-AGED FLANNERY NEW YORK CREAMED KALE, FORAGED MUSHROOMS, BORDELAISE SAUCE	58
BUTTER-POACHED MAINE LOBSTER SAIKYO MISO, ROASTED PEPPERS, LOBSTER BEURRE BLANC	AQ
SIDES FOR THE TABLE ROASTED BRUSSELS SPROUTS MAITAKE MUSHROOMS TOASTED FARRO	11

IN SUPPORT OF SAN FRANCISCO EMPLOYEE MANDATED EXPENSES, A 6% SURCHARGE WILL BE ADDED