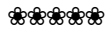


PRIX FIXE MENU



White sturgeon Reserve caviar

Smoked sturgeon galetta with leeks, brioche, crème fraiche

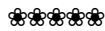
Course supplement \$40 ½ oz

Baked goat's milk cheese, saffron braised fennel, figs, and hazelnut

Crudo of Kingfish with beetroot, sorghum, horseradish, and dill

Marinated eel with salsa rossa, pinenuts, Sultana raisins, and puffed tapioca

Dry-farmed pear raviolo with foie gras and black truffles



Slow-roasted tomato raviolo with brown butter, Parmesan, and Balsamic vinegar

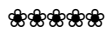
Acquerello risotto, Monterey abalone, roasted turnips, and Red Dulse

Lobster and potato gnocchi with truffle butter

Spinach 'Creste di Galli' with Wagyu beef Bolognese, whey, mint, and peperonata

Hand-made Tajarin tossed with 'burro fuso'

White truffle course supplement \$80

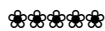


Mediterranean turbot, Taggiasca olives, potato, clams, and brown butter

Albacore tuna, heirloom tomatoes, sourdough, summer beans, baby octopus

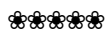
Llano Seco pork, millefoglie di verdure, pickled eggplant, grilled vegetable sauce

Willamette Valley lamb with polenta, Chanterelle mushrooms, corn, and pickled ramps



An unusual selection of Italian cheeses presented tableside

Course supplement of \$10



Blackberry sorbet with seasonal berries, passion fruit, and chocolate

Vanilla gelato with 25 year aged Balsamic and roasted strawberries

Buttermilk panna cotta with apricot and almond

Napoletano: strawberry, pistachio, 66% dark Caraïbe chocolate

Bourbon-caramel semifreddo, Amaretti crust, chocolate, and caramel sauce

Three courses \$105

Four courses \$130

Five courses \$150

A 4% surcharge is added for San Francisco Employer Mandates