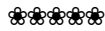


# PRIX FIXE MENU



White sturgeon Reserve caviar

Smoked sturgeon galetta with leeks, brioche, crème fraiche

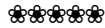
Course supplement \$40 ½ oz

Fall chicories with grapefruit, candied walnuts, burrata and pink peppercorn

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

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

Aged Liberty duck cured under red wine pomace, heirloom carrots and vin cotto



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

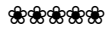
Acquerello risotto, Monterey abalone, roasted turnips, and Red Dulse

‘Cozze patate,’ gulf prawn, corona beans, roasted garlic, and Osetra caviar

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

Hand-made tajarin tossed with ‘burro fuso’

White truffle course supplement \$80

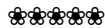


Mediterranean turbot, Taggiasca olives, potato, clams, brown butter

Olive oil poached ocean trout, butternut squash, Brussels sprouts, red onion, pancetta

Llano Seco pork, Brovada, lentils and Seckel pears

Willamette Valley lamb with grilled sunchoke, sweetbreads, brioche, and mustard



An unusual selection of Italian cheeses presented tableside

Course supplement of \$10



Quince and vanilla sorbet, dark chocolate and coconut milk caramel

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