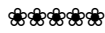
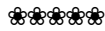


# PRIX FIXE MENU

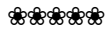


White sturgeon Reserve caviar  
Smoked sturgeon galetta with leeks, brioche, crème fraiche  
Course supplement \$40 ½ oz

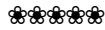
Buckwheat and garden vegetable crostata with bufala mozzarella and artichokes  
Venetian seafood salad of mackerel, pickled shrimp, calamari, trout roe, and finger lime  
Marinated eel with salsa rossa, pinenuts, Sultana raisins, and puffed tapioca  
Foie gras, pistachio, granola, Balsamic-strawberry, frozen yogurt



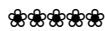
Nettle pasta with Tuscan bean ‘Ribollita’ and Olio Nuovo  
Acquerello risotto, Monterey abalone, roasted turnips, and Red Dulse  
Lobster and potato gnocchi with truffle butter  
Roasted potato-Fontina cappelletti, short rib sugo, broccoli, and Hen of the Woods



Mediterranean turbot, Taggiasca olives, potato, clams, and brown butter  
Grilled Arctic char with baby artichokes, Durum wheat couscous, tomato brodetto  
Sea scallops with cauliflower, blood orange, and candied kumquats  
Truffled ‘galletto’ with Porcini mushrooms, kale sprouts, Sherry, and bagna cauda  
Willamette Valley lamb with polenta, Morel 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  
Napoletano: strawberry, pistachio, 66% dark Caraïbe chocolate  
Rum-soaked Baba with lemon Chantilly, and vanilla sugar  
Bourbon-caramel semifreddo, Amaretti crust, chocolate, and caramel sauce  
Millefoglie with chocolate-hazelnut and banana

Three courses \$105      Four courses \$130      Five courses \$150

A 4% surcharge is added for San Francisco Employer Mandates