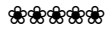


PRIX FIXE MENU



White sturgeon Reserve caviar

Smoked sturgeon galetta with leeks, brioche, crème fraiche

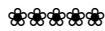
Course supplement \$40 ½ oz

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



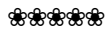
Slow-roasted tomato raviolo with brown butter, Parmesan, and Balsamic vinegar

Optional: Australian Black Truffle supplement \$25

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

Lobster and potato gnocchi with black truffle

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

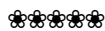
Truffled 'galletto' with Porcini mushrooms, kale sprouts, Sherry, and bagna cauda

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



An unusual selection of Italian cheeses presented tableside

Course supplement of \$10



Black berry sorbet with seasonal berries, passion fruit, and chocolate

Almond milk panna cotta with Morello cherries and dark chocolate

Napoletano: strawberry, pistachio, 66% dark Caraïbe chocolate

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