

SEASONAL TASTING MENU

Chef's surprises for the evening

Ricotta budino with peas, white chocolate,
and Marcona almonds
Ferrari, Trento Brut NV

Citrus cured lobster with Espelette pepper,
radish, and sour orange
Benanti, Etna Bianco 2016

Frog's legs, grilled asparagus, egg yolk,
and flowering chives
Vigne Surrau, Vermentino di Gallura Superiore 'Sciala' 2015

Lamb filled spinach saccottino
with Pecorino Riserva and piquillo mustard
Nusserhof di Heinrich Mayr, Vino Rosso 'Ty.....' 2013

Ridged pasta with foie gras, black truffle, and Marsala

A5 Wagyu beef with buckwheat and spiced cabbage crespelle,
celery root, and ginger
Mastroberardino, Taurasi 'Radici' 2012

Stracchino with peas and charcoal-pinenut bread
Foradori, Nosiola Vigneti delle Dolomiti 'Fontanasanta' 2015

Strawberry-lime sorbet with toasted almonds

Buttermilk and Amaretto panna cotta, malted barley gelato, bee pollen
Capanna, Moscadello di Montalcino 'Vendemmia Tardiva' 2011

Price Per Person \$195 Wine Pairing \$115

A 4% surcharge is added for San Francisco Employer Mandates

Chef/Owner: Suzette Gresham Pastry Team: Theron Marrs & Riccardo Menicucci