

# SEASONAL TASTING MENU

Chef's surprises for the evening

Seven-year old Parmigiano Reggiano, caponata,  
and garden herbs  
**Ferrari, Trento Brut NV**

Sea Urchin with cucumber, melon, chili, and puffed grains  
**Grosjean, Vallée d'Aoste Petite Arvine 'Vigne Rovettaz' 2016**

Butter-poached Maine lobster with summer squash  
and saffron-mussel emulsion  
**Köfererhof, Südtirol Eisacktaler Kerner 2016**

Bufala ricotta gnudi, cherry tomato,  
Chanterelle mushrooms, basil, and prosciutto  
**Marotti Campi, Verdicchio dei Castelli di Jesi Classico 'Salmariano' 2014**

Ridged pasta with foie gras, black truffle, and Marsala

A5 Wagyu beef with legumes, anchovy, and Australian truffle  
**Mastroberardino, Taurasi 'Radici' 2013**

Fiore Sardo, preserved apricot and pistachio  
**Vadiaperti, Irpinia Coda di Volpe 'Torama' 2015**

Strawberry-lime sorbet with toasted almonds

Passion fruit semifreddo, basil cake, summer fruits, Moscato d'Asti  
**Paolo Saracco, Moscato d'Asti 2017**

Price Per Person \$205 Wine Pairing \$125

A 4% surcharge is added for San Francisco Employer Mandates

Chef/Owner: Suzette Gresham  
Chef de Cuisine: Seth Turiansky Pastry Chef: Theron Marrs