TRADITIONAL CAVIAR SERVICE
IMPERIAL KALUGA, GOLDEN OSETRA, CASPIAN OSETRA, CALIFORNIA RESERVE

SEASONAL FIVE COURSE MENU 135
WINE PAIRING 95
CHEF SELECT TASTING 195
WINE PAIRING 125

— COURSE ONE —

POTAGE OF SANTA BARBARA UNI
SMOKED ROE, BLACK ONION

DUNGENESS CRAB CHAWANMUSHI
AROMATIC DASHI, GINGER

MICHAEL’S CAVIAR PARFAIT
SMOKED SALMON, CRÈME FRAÎCHE
MP

— COURSE TWO —

HAY-SMOINED BUFFALO MOZZARELLA
BEET MOSAIC, SICILIAN PISTACHIO

‘SHABU SHABU’ & FOIE GRAS
PRIME RIBEYE, F.M. VEGETABLES

SPANISH BLUEFIN TUNA
OTORO | OSETRA CAVIAR, YUZU
TARTARE | PINE NUT, MINT
MAGURO | BLACK TRUFFLE, SNOWBALL
TRIO SUPPLEMENT 25

STONINGTON SEA SCALLOP
HEART OF PALM, RADISH, PONZU
BLOOD ORANGE, QUAIL EGG, ALEPPO
PARSLEY ROOT, WILD ONION, VIN JAUNE

— COURSE THREE —

CAULIFLOWER AGNOLOTTI
MEYER LEMON, PINK PEPPERCORN

RICOTTA GNUDI
CROSNES, CAPON BOUILLON
SUPPLEMENT COURSE

MAINE LOBSTER POT PIE
BABY ROOT VEGETABLES, COGNAC CREAM
45 PER PERSON

COURSE FOUR

THOMAS FARM’S SQUAB & FOIE GRAS
HAZELNUT, MANDARINQUAT

JOHN DORY ‘À LA NAGE’
SAFFRON, MOORISH SPICE, MONTEREY SQUID

SCHMITZ RANCH CÔTE DE BŒUF
ORCHARD MORELS, SUNCHOKE, WATERCRESS
ONION AIGRE-DOUX, OXALIS, SESAME
POTATO PAVÉ, COMTÉ, BLACK TRUFFLE
A-5 MIYAZAKI WAGYU SUPPLEMENT 79

BLACK SEA BASS
3 CELERIES, GREEN APPLE, BEURRE NOISETTE
RED GARNET YAM, SMOKED BUTTER, PUMPERNICKEL
SALSIFY, BRUSSELS SPROUT, IBERICO HAM

COURSE FIVE

BANANA TARTE TATIN
TRUFFLE CARAMEL, PUFF PASTRY

CITRUS CREAMSICLE
TANGERINE, VANILLA GELATO

ARTISANAL CHEESE
ANDANTE DAIRY CAVATINA | FIG MOSTARDA
SEBASTOPOL PICOLO| OLIVE TAPENADE
BLEATING HEART BUFF BLUE | ESPELETTE-CITRUS MARMALADE

VALRHONA CHOCOLATE
OPALYS 33%, COCOA NIB
JIVARRA LACTEE 40%, PASSION FRUIT
IVOIRE 35%, BUTTERNUT SQUASH

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A 4% surcharge will be added for all food and beverages for San Francisco employer mandates.