



---

## SEASONAL CANAPÉS

<b>BURGUNDY ESCARGOT</b>   CHARTREUSE BEURRE	10
<b>MARKET OYSTERS</b>   DAILY SELECTION	3.5 PP
<b>VIOLET ARTICHOKE</b>   CALABRIAN CHILI AÏOLI	9
<b>BROKAW AVOCADO</b>   IBÉRICO HAM, FLAXSEED CRISP	11
<b>WARM BLINI</b>   OSETRA CAVIAR, SMOKED SALMON	25

---

## — STARTERS —

### **AHI TUNA TARTARE\***

ANCHO CHILE, QUAIL EGG, PINE NUT, MINT

23

### **CHILLED ENGLISH PEA VELOUTÉ**

FENNEL, DUNGENESS CRAB, YOGURT

19

### **MARKET SALAD**

APPLEWOOD BACON, GREEN GODDESS, PEARL ONION

17

### **CRISPY CHESAPEAKE BAY SOFTSHELL CRAB**

PARKERHOUSE ROLL, HERB REMOULADE, POTATO SALAD

23

### **BUFFALO MOZZARELLA CROSTINI**

WILD RICE, BLACK WALNUT, MANDARINQUAT

19



---

— MAINS —

**ARCTIC CHAR**

MOREL, ASPARAGUS, SCALLION

24

**TAGLIATELLE ALLA CARBONARA**

PATA NEGRA, GARBANZO, BROWN BUTTER

23

**SONOMA CHICKEN**

FAVA, ONION TART TATIN, RAMP

26

**RIBEYE CAP**

NEW POTATO, MAPUCHE, SAUCE VIERGE

32

**MAINE LOBSTER POT PIE**

SPRING VEGETABLES, COGNAC CREAM

MP

---

**LUNCH TASTING MENU**

PARTICIPATION OF THE ENTIRE TABLE REQUIRED

55

---

*\*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.*