



TRADITIONAL CAVIAR SERVICE

CASPIAN ASETRA "000", PLATINUM, GOLDEN, RUSSIAN, CALIFORNIA RESERVE

MP

5 COURSE MENU 135

WINE PAIRING 105

RESERVE 170

CHEF'S TASTING 195

WINE PAIRING 125

RESERVE 215

— COURSE ONE —

SANTA BARBARA UNI

GARLIC BLANCMANGE, CUCUMBER

DUNGENESS CRAB CHAWANMUSHI

AROMATIC DASHI, GINGER

CAVIAR PARFAIT

SMOKED SALMON, CRÈME FRAÎCHE

MP

— COURSE TWO —

HAY-SMOKED BUFFALO MOZZARELLA

HEIRLOOM TOMATO, GREEN ALMOND

'SHABU SHABU' & FOIE GRAS

PRIME RIBEYE, F.M. VEGETABLES

CAPE COD SEA SCALLOP

APRIUM, HUILE D'ARGAN, CHANTERELLE

GREEN STRAWBERRY, MEYER LEMON, SUMMER TRUFFLE

BLACK CHERRY, QUAIL EGG, ALEPPO PEPPER

SPANISH BLUEFIN TUNA

OTORO | OSETRA CAVIAR, YUZU

TARTARE | PINE NUT, MINT

MAGURO | BLACK TRUFFLE

25 SUPPLEMENT

— COURSE THREE —

ENGLISH PEA TORTELLINI

MOREL, SPECK HAM

ARTICHOKE CASARECCE

MORRO BAY ABALONE, SPRING GARLIC



MAINE LOBSTER POT PIE

SPRING VEGETABLES, COGNAC CREAM

MP SUPPLEMENT PER PERSON

— **COURSE FOUR** —

GAME HEN & FOIE GRAS

SQUASH BLOSSOM, BRENTWOOD CORN

WILD MAINE HALIBUT 'À LA NAGE'

SAFFRON, MOORISH SPICE, BLUE PRAWN

BLACK SEA BASS

3 CELERIES, GREEN APPLE, BEURRE NOISETTE

24 HOUR TOMATO, GARBANZO, IBÉRICO HAM

WHITE EGGPLANT, SHISHITO, AVOCADO

28 DAY DRY AGED RIBEYE

NANTES CARROT, PEACH, SHIMEJI

SHALLOT AIGRE-DOUX, RAPINI, SESAME

POTATO PAVÉ, YOUNG RAMP, HARICOT VERT

— **COURSE FIVE** —

BANANA TARTE TATIN

ORANGE BLOSSOM CARAMEL, BUTTERMILK

SWANTON FARM'S STRAWBERRY PAVLOVA

LAVENDER, YUZU, LEMONGRASS

ARTISANAL CHEESE

ANDANTE DAIRY CAVATINA | RAS EL HANOUT

SEBASTOPOL PICCOLO | OLIVE TAPENADE

BLEATING HEART BUFF BLUE | ESPELETTE-CITRUS MARMALADE

VALRHONA CHOCOLATE

MANJARI 64%, CHERRY

JIVARRA LACTEE 40%, PASSION FRUIT

IVOIRE 35%, WHITE PEACH

**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.