



SEASONAL CANAPÉS

BURGUNDY ESCARGOT CHARTREUSE BUTTER, PARSLEY	10
MARKET OYSTERS DAILY SELECTION, ELDERBERRY MIGNONETTE	3.5 PP
FOIE GRAS GREEN STRAWBERRY, BROOKS CHERRY GASTRIQUE	9
BROKAW AVOCADO IBÉRICO HAM, FLAXSEED CRISP	11
WARM BLINI OSETRA CAVIAR, SMOKED SALMON	25

— STARTERS —

AHI TUNA TARTARE*

ANCHO CHILE, QUAIL EGG, PINE NUT, MINT

23

CHILLED ENGLISH PEA VELOUTÉ

FENNEL, CALEDONIA BLUE PRAWN, YOGURT

19

MARKET SALAD

APPLEWOOD BACON, GREEN GODDESS, PEARL ONION

17

CRISPY CHESAPEAKE BAY SOFTSHELL CRAB

PARKERHOUSE ROLL, HERB REMOULADE, POTATO SALAD

23

HEIRLOOM TOMATO SALAD

BASIL, BUFFALO MOZZERELLA, NOBLE TONIC #5

19



— MAINS —

MAINE HALIBUT

GREEN STRAWBERRY, CUCUMBER, CILANTRO

24

HANDMADE TAGLIATELLE

PARMESAN, BROCCOLI RABE, IBÉRICO

21

SONOMA CHICKEN

FAVA, ONION TART TATIN, DANDELION

26

RIBEYE CAP

NEW POTATO, RAMP, MOREL

32

MICHAEL'S 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.