



SEASONAL 4 COURSE TASTING 10.12.21

\$65 per person

to start

PARTY BITE

OSETRA CAVIAR, SMOKED COD MOUSSE, POTATO
\$32 per piece

LITTLE GEMS

BURGUNDY TRUFFLE VINAIGRETTE, RED KURI SQUASH
OR

HOKKAIDO SCALLOP

CULTURED CREAM, BLACK JONATHAN APPLE, NASTURTIUM

maybe

MARLENA MILK BREAD + CULTURED BUTTER *\$2.50pp*

then

HONEYNUT SQUASH TERRINE

PARMESAN MORNAY, KING TRUMPET MUSHROOM, PECAN
OR

BUTTERNUT SQUASH RAVIOLI

PIOPPINI MUSHROOM, SMOKED ONION, CHIVE OIL

ADD 4 GRAMS OF BURGUNDY TRUFFLE \$20 supplemental

after

SEARED CORVINA

ROSA BIANCA EGGPLANT, TROUT ROE, TOMATO
OR

BERKSHIRE PORK COLLAR

CYLINDRA BEET, SWEET ONION, CAULIFLOWER

for the table

A5 MIYAZAKI WAGYU RIBEYE CAP

BLACK GARLIC, CONFIT SHALLOT,
MATSUTAKE MUSHROOM
\$58 additional course

finally

P(istachio)B&J

CONCORD GRAPE GRANITA, PISTACHIO SPONGE
OR

CHOCOLATE/PUMPKIN

CHOCOLATE PUDDING, PUMPKIN CAKE, POMEGRANATE

in accordance with san francisco mandates, a 5% discretionary surcharge will be added to all sales a 20% service charge will also be applied to every check in lieu of gratuity. please let your server know if you would like this removed. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition