



SATURDAY, NOVEMBER 6th, 2021

Seasonal Four Course Menu \$65pp

to start

LITTLE GEMS

BURGUNDY TRUFFLE, PICKLED HUCKLEBERRY, RED KURI SQUASH

OR

CURED KANPACHI

CALIFORNIA YUZU, AGED SOY DASHI, SHINGIKU

maybe

MARLENA MILK BREAD + CULTURED BUTTER \$2.50pp

then

RICOTTA GNUDI

CHESTNUT PUREE, BRAISED KOHLRABI, BROWN BUTTER

OR

FARRO VERDE

BUTTERNUT SQUASH, PIOPPINI MUSHROOM, SMOKED ONION

ADD 4 GRAMS OF BURGUNDY TRUFFLE \$20 supplemental

after

SEARED CORVINA

CHARRED SALSIFY, MELTED LEEKS, CELERY ROOT

OR

BERKSHIRE PORK COLLAR

CYLINDRA BEET, SWEET ONION, CAULIFLOWER

for the table

A5 MIYAZAKI WAGYU RIBEYE CAP

ROASTED MATSUTAKE MUSHROOM,

BLACK GARLIC, SHALLOT CONFIT

\$58 additional course

finally

TWO CRANBERRIES ON A DATE

MEDJOL DATE CAKE, CRANBERRY TOFFEE, YOGURT MOUSSE

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