

to start

BRUSSELS SPROUT SALAD

PINE NUT BUTTER, CRISPY SUNCHOKE, PARMESAN VINAIGRETTE

OR

CURED KANPACHI

CALIFORNIA YUZU, AGED SOY DASHI, SCARLET TURNIP

maybe

MARLENA MILK BREAD + CULTURED BUTTER \$2.50pp

then

RICOTTA GNUDI

CHESTNUT PUREE, BRAISED KOHLRABI, BROWN BUTTER

OR

ROASTED CELERIAC BISQUE

BLACK TRUMPET MUSHROOM, CREME FRAICHE, PUFF PASTRY

ADD 3 GRAMS OF ALBA WHITE TRUFFLES \$80 supplemental

after

SEARED CORVINA

CHARRED SALSIFY, MELTED LEEKS, CELERY ROOT

OR

BERKSHIRE PORK COLLAR

ROASTED PARSNIP, CYLINDRA BEET, MUSTARD SEED

for the table

A5 MIYAZAKI WAGYU RIBEYE CAP

MATSUTAKE MUSHROOM, POTATO TERRINE,
SPROUTING CAULIFLOWER

\$58 per dish

\$125 with white truffles (get ridiculous)

finally

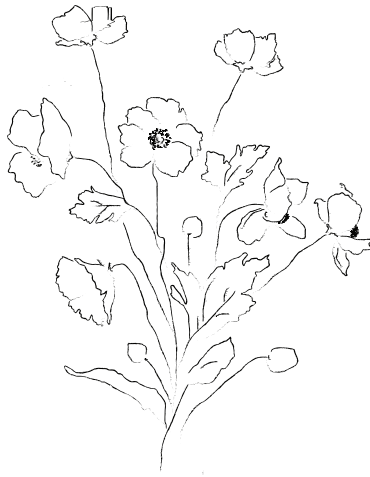
TWO CRANBERRIES ON A DATE

MEDJOOOL DATE CAKE, CRANBERRY TOFFEE, YOGURT MOUSSE

OR

CHOCOLATE/PEAR

POACHED PEAR, CHOCOLATE CREMEUX, ALMOND CRUMBLE



WEDNESDAY, NOVEMBER 24th, 2021

Seasonal Four Course Menu \$65pp

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