

*Vegetarian Chefs Tasting Menu \$165*

Traditional Wine Pairing \$99  
YOLO Wine Pairing \$300

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spaghetti squash & toma cheese fritter

burrata /baby beets/ smoked potato/  
kumquat/ perigord black truffle vinaigrette

butter beans & pumpkin seed romesco /  
morel mushroom / perigord truffle

wild rice / fiddlehead/ kohlrabi /  
tom yum dashi

porcini mushroom & truffle ravioli  
*add black perigord truffle \$25*

marinated tofu/ brussels sprouts  
white asparagus /celeriac / date & tamarind

hojicha panna cotta/ passion fruit/ pineapple/  
pine nut granola

milk chocolate hoho/griotte



*executive chef Greg Lutes*  
+20% Service and 7% SF Mandates

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