



Tasting Menu 165 + Wine Pairing 99

Tastings must be for entire table

add Périgord Truffle 20

housemade focaccia 7
with taleggio cheese fonduta 12

*salt and pepper brussels sprouts,
smoked date, tamarind “butter”,
and herbs 16

Animal style the lobster risotto 35

A5 miyazaki dumpling with homemade
chili crunch and black vinegar 8

asparagus with ramp romanesco 22

crispy potato logs with Tsar Nicoulai
osetra caviar 55

*gluten free or can be

Not all ingredients are listed
please inform us of any allergies or
dietary restrictions. Consuming raw or
undercooked protein may increase your risk
of foodborne illness.

20% service charge on parties 6 or more -
6% surcharge for SF mandates.

A few of our farm partners - k&j orchards,
heirloom organics, brooks & daughters,
dirty girl, iacopi, brokaw, lonely mountain,
mcginnis ranch, zuckermans, yerena

spaghetti squash, comté & kale fritters - sofrito, za'atar 15

*creamy asparagus soup - napa cabbage, bacon, green garlic, ramps 14

*county line chicories - k&j shinko pear, feta, pepitas, lemon vinaigrette 14

*burrata - beets, crispy smoked potato, yuzu shichimi, black garlic & sunflower seeds 20

*grilled spanish octopus - chickpea “mochi”, green strawberry, olives, smoked miso, almonds 25

*japanese buri crudo - green apple, watermelon radish, applenero, rice crisp 23

*hokkaido uni crème brûlée - reserve caviar, yuzu tobiko, trout roe, crostini 35

*maine diver scallops - asparagus, green garlic & fennel, pomelo, shio koji-truffle butter 27

pappardelle - veal, wagyu & pork bolognese, san marzano, buratta 25/50

*casarecce - morel, zuckermans asparagus, crème fraîche & essex gouda 25/50

*maine lobster risotto - spring vegetables, reggiano, yuzu 32/64

porcini mushroom & black truffle ravioli “francese” 24/48

*half moon bay black cod - wild rice & crab, fiddleheads, delicata, tom yum dashi 42

snake river farms pork chop- farro, parsnip, bacon, bok choy, apple 39

*american wagyu ny & short ribs - celery root, ramp gremolata, asparagus, black trumpets, bordelaise 54

5-COURSE \$98

Wine Pairing 65

- 1 FRIED ROCKFISH AND OYSTER- fennel slaw, viet tartar
- 2 (V) CREAMY SQUASH SOUP- bacon braised cabbage, chickpea panisse, black trumpet mushroom, truffle crema, nardello

extras family style

x*UNI CRÈME BRULEE

reserve caviar, yuzu tobiko, trout roe, crostini

\$44 supplement

A5 MIYAZAKI DUMPLING

chili crunch, brown rice vinegar

\$8 supplement

*x LOBSTER RISOTTO

sea lettuce, reggiano

\$55 supplement/ \$82 if served "animal style"

(V) HOUSE MADE ROSEMARY FOCACCIA

\$11 olive oil; \$14 with french onion butter



- 3 (V) HANDMADE PORCINI & BLACK TRUFFLE AGNOLOTTI-
"francese", reggiano
add black truffle \$25
*CAMPANELLE- broccolini, thai basil, lemon panna, green curry
(V)*BLACK TRUMPET MUSHROOM risotto with black truffle \$35

- 4 x* CORVINA- butter beans, local crab, lobster & trumpet mushroom dashi, green chard
x* FLAT IRON STEAK- celery root, romano beans, cipollini, yellowfoot jus
(V)* TAMARI MARINATED & GRILLED TOFU- fantasia eggplant, brussel sprouts, date & tamarind

- 5 (V)*DEVOTO ORCHARDS COMPRESSED APPLE & CREAM hazelnut crumble, vanilla mousseline, market fruit sorbet
(V) CHOCOLATE POT D' CREME
candied nuts, toasted marshmallow, blood orange

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7% surcharge for local statutes

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