



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 \$89

Wine Pairing 55

- 1 POACHED LOBSTER SALAD- melon, proscuitto & sunflower
- 2 (V) CREAMY SWEETCORN SOUP- herbed panisse, local cepes, ramp crema

extras family style

x*UNI CRÈME BRULEE

reserve caviar, yuzu tobiko, trout roe, crostini

\$38 supplement

A5 MIYAZAKI DUMPLING

chili crunch, brown rice vinegar

\$8 supplement

*x LOBSTER RISOTTO

cherrygold tomatoes, reggiano

\$36 supplement/ \$64 if served "animal style"

(V) HOUSE MADE ROSEMARY FOCCACIA

\$9 olive oil; \$12 with french onion butter



- 3 (V) PORCINI TRUFFLE RAVIOLI- "francese", reggiano
add black truffle \$25
- MALFADINE- broccolini, thai basil, lemon panna, green curry
- (V)*SALSIFY RISOTTO- black truffle SUPPLEMENT \$35

- 4 x KING SALMON- red rice, orach, lobster nage
- x CHARCOALED FLAT IRON STEAK- corn puppy, wax beans, jimmy nardello, morel mushroom & sherry jus
- (V) TAMARI MARINATED & GRILLED TOFU- brussels sprouts, fantasia eggplant, tamarind & date "butter"

- 5 (V)*PEACHES & CREAM
hazelnut crumble, vanilla mousseline
- (V) MARKET BERRY TRIFLE
butter cake, lemon-vanilla mousse

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