



April 2nd, 2024

Tasting Menu 165 + Wine Pairing 99
Tastings must be for entire table

housemade focaccia

italian evoo 9

taleggio cheese fonduta 12

french onion butter 12

*salt and pepper brussels sprouts
smoked date & tamarind "butter",
torn herbs, toasted benne 16

a5 miyazaki dumpling with chili
crunch and brown rice vinegar 8

add black perigord truffle 25

*local morel mushroom & perigord
truffle risotto 47

*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
& tasting menus- 7% surcharge for SF
mandates.

A few of our farm partners we love
- k&j orchards, heirloom organics, star
route, dirty girl, marin roots, brokaw,
lonely mountain, mcginnis ranch,
zuckermans, meadowood. Our forager is
Bryan Jessup

asparagus & kale fritters- Pt. Reyes toma cheese, soffrito, za'atar 16

*green garlic, asparagus & potato soup- proscuitto, black trumpet mushroom, pickled shishito 17

*meadowood farms little gems- baby radish, iberico cheese, nori ranch, avocado 18

*burrata- baby beets, crispy smoked potato, kumquat, perigord truffle vinaigrette, sunflower 20

*grilled spanish octopus- butter beans, carrot, pumkin seed & fermented bean romesco, olives 26

*big eye tuna crudo & tartare- namasu, grapes, yuzu-buttermilk, thai basil, ogo 24

*santa barbara uni crème brûlée- reserve caviar, yuzu tobiko, trout roe, crostini 37

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

*casarecce- morel mushrooms, asparagus, crème fraîche & essex gouda 27/54
gluten free pasta available

*maine lobster risotto- pea tendrils, parmigiano reggiano, yuzu 32/64

porcini & black truffle ravioli "francese" 24/48

*black cod- rock shrimp, wild rice, green garlic, fiddlehead, lobster nage 44

*snake river farms pork chop- gooseberry, campfire style gusanito beans, cauliflower 46

*masami wagyu NY- celery root puree, asparagus, alliums, mt shasta chanterelle jus 59