

Spring 2024
Chefs Tasting Menu \$165
Traditional Wine Pairing \$99
YOLO Wine Pairing \$300

Supplements

Lobster Risotto \$25
2 oz A5 Omi Shiga \$59

*tempura oyster/ kabocha squash arancini/
smoked aioli/ radish

*big eye tuna crudo & tartare/ namasu
yuzu buttermilk / thai basil / green grape

*santa barbara uni crème brûlée/
reserve caviar/ trout roe/ yuzu tobiko/ crostini

*maine diver scallop/ rock shrimp wild rice/
fiddlehead/ lobster nage

porcini & black truffle ravioli “francese”
add winter black truffle \$25

*duck breast / celeriac / white asparagus/
red currant & olive sauce

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

milk chocolate hoho / griotte



*gluten free or can be
executive chef Greg Lutes
+20% Service and 7% SF Mandates

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