

SF RESTAURANT *week*

April 10-19, 2026



the CAVALIER

A perfect way to explore our classics

Tasting Menu \$75

Start with a Smoked Deviled Egg,
paired with your choice of cocktail
The Cavalier or Botanical Pimm's Cup.
Then enjoy any three classic dishes
from our tasting menu.

Please note, a 7% surcharge will be added to your check to help
cover the cost of San Francisco business mandates

the CAVALIER

Tasting Menu

Savory

SNAP PEAS & FAVA BEANS

chili garlic, ricotta salata & toasted bread crumbs

BABY BEETS & SPRING CITRUS

candied sesame, kumquat & citrus vinaigrette

HAMACHI CRUDO*

sumac onions, lemon oil & Moroccan olives

GULF SHRIMP & DUNGENESS CRAB CEVICHE

hass avocado, hearts of palm, butter lettuce, cilantro, basil & mint

CRISPY POLENTA SOLDIERS

prosciutto, burrata, wild arugula & calabrian chili

PUFF PASTRY TART

Mt. Tam triple cream cheese, swiss chard & roasted garlic

STEAK & TRUFFLE TARTARE*

calabrian chili & spiced rice crisps

PARISIAN GNOCCHI

sunchoke, chanterelles, marcona almonds & manchego

TWICE BAKED POTATO

crème fraîche, cheddar & scallions

HOUSE MADE CHICKEN NUGGETS

ranch & honey mustard

FISH & CHIPS

minted peas, thrice cooked fries & malt vinegar aioli

THE "MARLOWE" BURGER*

caramelized onions, cheddar, bacon, horseradish aioli

PAN SEARED SALMON*

kale & beluga lentils, fines herbs & smoked crème fraîche

BRICK CHICKEN

ginger & turmeric cauliflower, harissa
& preserved meyer lemon salsa

Sweet

"BAKED ALASKA"

mango sorbet, macadamia nuts,
coconut caramel & toasted meringue

STICKY TOFFEE BREAD PUDDING

medjool dates & coffee ice cream |

TCHO CHOCOLATE DELICE

crème fraîche, hazelnut & cocoa nib croquant

EXECUTIVE CHEF Jennifer Puccio

*the consumption of raw or undercooked meats, eggs, seafood
or shellfish may increase your risk of foodborne illness