

STARTERS

BRAISED BEEF CROQUETTES

black garlic aioli, pickled black mustard 16

SOURDOUGH FOCACCIA & KABOCHA SQUASH HUMMUS

Bellwether ricotta, Calabrian pesto, crispy chickpeas 18

SMOKED BLACK COD & ONION DIP

Tsar Nicoulai smoked trout roe, all the herbs
little potato chips 20

STAR ROUTE FARMS LITTLE GEM SALAD

Oro Blanco grapefruit, roasted delicata squash
pomegranate, leek ranch, Marcona almond aillade 19

DUNGENESS CRAB & WINTER CITRUS SALAD

roasted golden beets, rosa radicchio
avocado crema, mint 28

HAMACHI CRUDO

Shinko pear, shiso, grapefruit aguachile
Meyer lemon, cucumber 26

STEAK TARTARE

preserved truffle vinaigrette, roasted sunchokes
walnut aioli, kasha crisps 21

GRILLED SPANISH OCTOPUS

chorizo seco, farro, celtuce, steamed egg
salsa verde, piparra peppers 26

BLACK COD a la PLANCHA

lobster miso broth, Manilla clams, roasted carrots
lotus root 26

LASAGNE BOLOGNESE

shaved Perigord Truffle, lacinato kale pesto
black trumpet Béchamel, fried rosemary 26

DOPPIO RAVIOLI of ROASTED WINTER SQUASH & MORTADELLA

brown butter, fried sage, pistachio olio verde
Grana Pando 24 add Perigord Truffles (5g) 14

MAFALDINE & ROASTED BLACK TRUMPET MUSHROOMS

cacio e pepe butter, toasted breadcrumbs
gremolata 23

ENTREES

CALIFORNIA CHANTERELLE & BLACK RICE RISOTTO

roasted butternut squash, cauliflower, Hen of the Woods
mushrooms, ricotta salata 36 add seared Hokkaido scallops 18

LOCAL PETRALE SOLE STUFFED with TRUFFLED POTATOES

Yukon gold potatoes, roasted sprouting cauliflower
golden needle mushrooms, Bloomsdale spinach
fresh bay leaf beurre blanc 42

Chardonnay, School House, Spring Mountain, Napa 19

LIBERTY DUCK BREAST

petite duck Toulouse, grilled Savoy cabbage
blood orange, salsify, roasted duck jus 45

Chambolle-Musigny, 1er, Les Fuées, Domaine Sigaut, Burgundy 2020 43

GRILLED BERKSHIRE PORK CHOP

sherry glazed Baker's bacon, grain mustard spaetzle
roasted brussels sprouts, pork jus 46

GRILLED ANGUS NEW YORK

rösti potato, caramelized celery root puree, Swiss chard
smoked onion & tarragon sauce 49

Cabernet Sauvignon, Paradigm. Oakville, Napa Valley 2016 42

* add Perigord Truffles (5g), to any entrée 14



SIDES

ROASTED BRUSSELS SPROUTS

hot honey vinaigrette, toasted peanuts, mint
pickled serrano 15

GRILLED BROCCOLI di CICCIO

garlic confit, lemon, parmesan 14

PROSPECT FRIES aioli 14

HOKKAIDO MILK BREAD with SESAME SEEDS

honey butter 16

SOURDOUGH & FENNEL FOCACCIA 8

*20% service will be added to all parties of 8 or more
6% Surcharge Added for San Francisco Employer Mandates.
Consuming raw or undercooked meats, poultry, seafood, shellfish
or unpasteurized milk may increase your risk of foodborne illness.*

WINES BY THE GLASS

SPARKLING

Sommariva, Prosecco, Superiore, Valdobbiadene, NV	15
Noël Bazin, L'unanime, 1 ^{er} , Blanc de Blancs, NV	28
Parigot & Richard, Crémant de Bourgogne, Blanc de Noirs Brut NV	21
Prima Pave, Blanc de Blancs, Brut NV *SANS ALCOHOL*	22

WHITE

Rose, Skylark, Pink Belly, Mendocino 2023	15
Chenin Blanc, Florian Le Capitaine, Vouvray 2023	17
Albariño, Bodegas Zarate, Rías Baixas 2024	18
Sancerre, Vieilles Vignes, Cherrier Pere et Fils 2024	22
Grüner Veltliner, Poysdorf, Ebner-Ebenauer, Weinviertel 2022	19
Chardonnay, School House, Spring Mountain, Napa 2019	19
Chablis, Garnier et Fils, Burgundy 2023	24

RED

Beaujolais, Morgon, 'Côte du Py', Laurent Gauthier, 2021 *CHILLED*	19
Pinot Noir, Aston Estate, Sonoma Coast 2022	18
Barolo, 'Leonardo', Stroppiana, Piemonte 2021	24
Rioja, Reserva, Viña Real, Rioja Alavesa 2018	19
Châteauneuf-du-Pape, Cuvée Tradition, Domaine Jean Royer 2021	24
Zinfandel, Tip-Top Vineyard, Green & Red, Napa 2018 2022	21
Bordeaux, 'Esprit de St. Pierre', Château Saint-Pierre, Saint-Julien 2016	24
Cabernet Sauvignon, Romeo, Sempre Vive, Old Vines, Napa 2018	23

CELLAR CORAVIN POURS

Riesling, Grosses Gewächs, Dautenpflänzer, Kruger-Rumpf, Nahe 2021 *DRY*	23
Meursault, Clos de la Croix de Noire, Phillipe Bouzereau, Burgundy 2022	39
Pinot Noir, DuMOL, Russian River Valley 2023	28
Chambolle-Musigny, 1er, Les Fuées, Domaine Sigaut, Burgundy 2020	43
Cabernet Sauvignon, Paradigm, Oakville, Napa Valley 2016	42
Barolo, La Morra, Roberto Voerzio 2019	43

SPECIALTY COCKTAILS

PAINTED LADY

vodka, lillet, rhubarb, lemon, grapefruit 18

VELVET BLOOM

gin, italicus, lemon, raspberry, egg white 18

KIWI SUNRISE

tequila, ginger liqueur, espellete liqueur, orange, lime, kiwi syrup 18

GOLDEN REMEDY

bourbon, amaro montenegro, orange, lemon, ginger syrup 18

BESOS PICOSOS

400 conejos mezcal, pomegranate, blood orange liqueur
lime, ancho chile syrup 18

REFORMA

gin, mezcal, yellow chartreuse, celery bitters, lime, tortilla salt rim 19

GUAVECITO

bermudan rum, guava, pineapple liqueur, lime, curaçao 18

PROSPECTOR

scotch, blandy's madeira, benedictine, prospect bitters 18

BEER

DRAFT

Fieldwork, Hills & Valleys, Pilsner 5.3%	8
Fieldwork, St. Thomas OG IPA 6.7%	9
Russian River Brewing, Pliny 'The Elder,' 8%	10
Fieldwork, White Dahlia, Belgian Wit 5.5%	9

BOTTLES & CANS

Modelo Especial, Lager 4.4%	8
Almanac Sournova, Fruit Punch, 6%	9
Heineken 0.0, Non-Alcoholic	6
Fieldwork, Headliner IPA, Non-Alcoholic	6
Athletic, 'Lite', Non-Alcoholic	6



LOW ABV COCKTAILS

NEGRONI SPAGLIATO

campari, sweet vermouth, prosecco 14

HUGO SPRITZ

elderflower liquor, prosecco, soda, mint 14

APEROL SPRITZ

aperol, prosecco, soda water 14

ZERO PROOF

PROSPECT COOLER

cranberry, lime, grapefruit simple syrup, grapefruit, soda 9

HAWAIIAN WINK

pineapple, orange, coconut cream, lemon 13

GOLDEN FLOWER SPRITZ

floreale l' aperitivo, lemon juice, mandarin orange sparkling water 15

SUNSET IN THE BAY

spiritless tequila, Giffard elderflower, dhos orange, grapefruit, lime 15

DESSERT

PROSPECT'S HOT FUDGE SUNDAE

devil's food cake, dark chocolate cocoa nib ice cream
chocolate sesame crunch, hot fudge salted Koji caramel
pecan pralines 16

TRES LECHES CAKE

dulce de leche, passionfruit sorbet, guava glass 14

WHITE CHOCOLATE & ROSE HIP POT de CRÈME

white chocolate glaze, rose hip & raspberry coulis
white chocolate-fennel pollen crunch 14

OMA's APPLE & GOLDEN RAISIN STRUDEL

vanilla bean anglaise & pistachio emulsion
crème fraîche 12

PROSPECT'S FROZEN BON BON

vanilla bean ice cream, amarena cherries
bourbon caramel, Marcona almonds, sea salt 9

CARAMEL, COCOA NIB & ALMOND POPCORN 8

share at home 15

HOUSE MADE ICE CREAMS & SORBET 5 per scoop

almond florentine

Amuse:

Mignardise:

Ice Cream:

Sorbet:

Cookies:

Dishes to go on Banquet Menus: