

## STARTERS

### BRAISED BEEF CROQUETTES

pickled peppers & onions, black shallot  
horseradish cream 18

### SOURDOUGH & FENNEL FOCACCIA

Prosciutto San Daniele, Bellwether ricotta  
Calabrian pesto, honey 24

### SMOKED TROUT & ONION DIP

soft herb salad, fresh horseradish, potato chips 20

### LITTLE RED LETTUCE SALAD

roasted red grapes, marinated beets  
preserved lemon crema, toasted hazelnuts  
ricotta salata, red wine vinaigrette 19

### LOCAL CITRUS SALAD

cracked olive & Calabrian chili vinaigrette  
Brokaw avocado, smoked almonds, mint 19

### HAMACHI CRUDO TOSTADA

fresh dill masa, tzatziki, persian cucumber  
avocado, kumquat 26

### STEAK TARTARE

walnut muhammara, espelette roasted eggplant  
tangerine chili aioli, radish, kasha crisp 24

### HOKKAIDO SEA SCALLOPS

delta asparagus, fennel leek vichyssoise  
smoked trout roe, watercress 29

### GRILLED SPANISH OCTOPUS

Medjool date & celery salad, Moroccan spices  
Tahini hummus, kohlrabi, Meyer lemon 26

### LOCAL PORCINI MUSHROOMS

toasted fregola, house made coppa  
candy cap & golden needle mushrooms fonduta  
little green beans 28

### MORTADELLA AGNOLOTTI

pistachio brown butter, asparagus  
huckleberry, sage 26

## ENTREES

ROASTED MOUNTAIN MOREL MUSHROOMS 'Risi e Bisi'  
green garlic farro, English peas, snap peas, celtuce  
poached egg 36

### LOCAL PETRALE SOLE a la PLANCHA

braised Belgian endive, capers, raisin butter  
toasted sourdough, lemon 40  
Chardonnay, School House, Spring Mountain, Napa 2019 19

### LIBERTY DUCK BREAST

duck leg & sausage pressé, smoked carrot puree  
roasted French round carrots, rhubarb  
strawberry preserved lemon jam 45  
Pommard, 1er Les Fremiers, Douhairet-Porcheret, Burgundy 2021 41

### GRILLED BERKSHIRE PORK CHOP

confit new potatoes in tomatillo butter, Bakers bacon  
braised collard greens, sauce vierge verte, pork jus 46

### STEAK FRITES

prime Angus bavette, Prospect fries, bearnaise sauce  
beef jus 44 **+substitute Angus Filet Mignon 20**  
Cabernet Sauvignon, Forman, Napa Valley 2017 42



## SIDES

### GRILLED DELTA ASPARAGUS

pickled pepper & farm egg gribiche 16

### GRILLED BROCCOLI di CICCIO

garlic confit, lemon, parmesan 14

### PROSPECT FRIES aioli 14

### HOKKAIDO MILK BREAD with SESAME SEEDS

Marshall's Farm 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
A. Bergère, 'Origine', Champagne Brut NV	28
Parigot & Richard, Crémant De Bourgogne, Blanc de Noirs Brut NV	22
Prima Pave, Brut Rose NV *SANS ALCOHOL*	23

### WHITE

Rosé, Skylark, 'Pink Belly', Mendocino 2024	15
Roero Arneis, 'Elisa', Paitin, Piedmont 2024	17
Chenin Blanc, Clos de la Huberdière, Clos de l'Éclotard, Saumur 2023	19
Albariño, Bodegas Zárata, Rías Baixas 2024	18
Sancerre, Vieilles Vignes, Cherrier Pere et Fils, Loire Valley 2024	22
Chablis, Garnier et Fils, Burgundy 2023	24
Chardonnay, School House, Spring Mountain, Napa 2019	19

### RED

Beaujolais, Morgon, Grand Cras, 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, Domaine Mourchon, Rhône Valley 2020	24
Zinfandel, Tip-Top Vineyard, Green & Red, Napa 2018	21
Bordeaux, 'Esprit de St. Pierre', Château Saint-Pierre, Saint-Julien 2018	24
Cabernet Sauvignon, Romeo, Sempre Vive, Old Vines, Napa 2018	23

### CELLAR CORAVIN POURS

Riesling, Grosses Gewächs, Herrenberg, Carl Loewen, Mosel 2024 *DRY*	27
Meursault, Clos de la Croix de Noire, Philippe Bouzereau, Burgundy 2022	41
Pinot Noir, DuMOL, Russian River Valley 2024	28
Pommard, 1er, Les Fremiers, Douhairet-Porcheret, Burgundy 2021	43
Rosso di Montalcino, Biondi Santi, Tuscany 2021	44
Cabernet Sauvignon, Forman, Napa Valley 2017	42

## SPECIALTY COCKTAILS

### PAINTED LADY

vodka, lillet, rhubarb, lemon, grapefruit 19

### MANDARIN BAE

gin, amaro montenegro, cointreau, mandarin, ginger syrup, lemon 19

### CONEJO MALO

tequila, prickly pear, benedictine, green chartreuse, lime 19

### GOLDEN ORCHARD

bourbon, amaro nonino, orange, lemon, apricot syrup 19

### BESOS PICOSOS

400 conejos mezcal, pomegranate, blood orange liqueur, lime ancho chile syrup 19

### REFORMA

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

### KISS OF YUZU

don q white rum, chamberyzette strawberry aperitif suze, italicus lemon & yuzu juice, strawberry foam 19

### PROSPECTOR

scotch, blandy's madeira, benedictine, prospect bitters 19

## BEER

### DRAFT

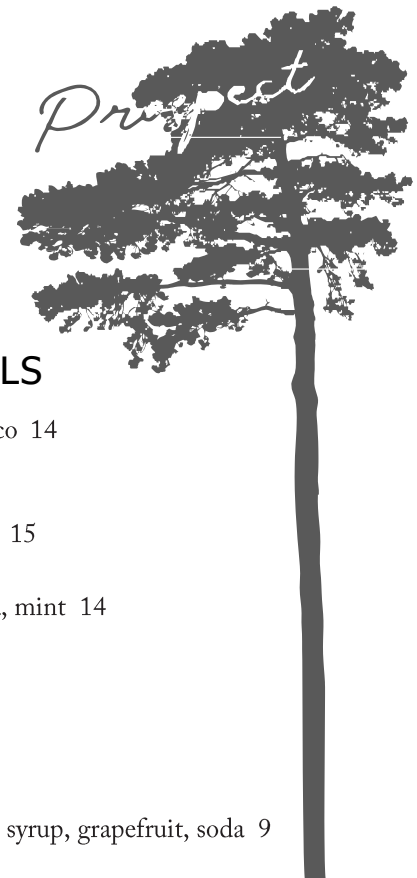
Fieldwork, Hills & Valleys, Pilsner 5.3%	8
Fieldwork, St. Thomas OG IPA 6.7%	9
Fieldwork, Chloe, Belgian Pale Ale 6.2%	9
Russian River Brewing, Pliny 'The Elder,' 8%	10

### BOTTLES & CANS

Modelo Especial, Lager 4.4%	8
Sincere Cider, Apple, 6%	8
Almanac Sournova, Fruit Punch, 6%	9
Heineken 0.0, Non-Alcoholic	6
Fieldwork, Headliner IPA, Non-Alcoholic	6

### SOMMELIER'S FEATURE

'A Villeira', Virgen Del Galir  
Valdeorras 2020 21



## LOW ABV COCKTAILS

### NEGRONI SPAGLIATO

campari, sweet vermouth, prosecco 14

### GOLDEN FLOWER SPRITZ

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

### 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

### SUNSET IN THE BAY

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

### PHONY NEGRONI

tuscan juniper, southern Italian citrus and florals 15

# DESSERT

## DEVIL'S FOOD CAKE

chocolate mousse, French vanilla bean ice cream  
amarena cherries, almond brittle 14

## CRÈME FRAÎCHE CHEESECAKE

confit kumquats, blackberries, blueberries  
blueberry coulis, lace tuile 14

## RICE PUDDING

rhubarb compote, poached rhubarb  
caramelized cara caras, pistachios 14

## PB&R PARIS BREST

peanut butter mousseline, raspberries, caramelized peanuts  
raspberry graham crumb ice cream 15

## ESPRESSO & DARK CHOCOLATE COCOA NIB ICE CREAM SANDWICH

chocolate sesame crunch 9

## CARAMEL, COCOA NIB & ALMOND POPCORN 8

share at home 15

## HOUSE MADE ICE CREAMS & SORBET 5 per scoop

house made cookie



Amuse:

Mignardise:

Ice Cream:

Sorbet:

Cookies:

Dishes to go on Banquet Menus:

R & D Dishes To Be Rung In: