

STARTERS

SOURDOUGH FOCACCIA & SMOKED HUMMUS

Bellwether ricotta, Calabrian pesto, crispy chickpeas 18

BRAISED BEEF CROQUETTES

horseradish crema, pickled Jimmy Nardello peppers 18

SMOKED NORWEGIAN TROUT & ONION DIP

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

STAR ROUTE LITTLE GEM SALAD

Lucy Rose apples, Castelfranco radicchio, Medjool
dates cider vinaigrette, Marcona almond aillade
charred leek ranch 19

LACINATO KALE SALAD

K&J Asian pears, spiced walnuts, frisee
watermelon radish, smoked provolone
honey walnut vinaigrette 18

SHAVED PERSIMMON & BURRATA SALAD

marinated golden beets, pistachio dukkha
pomegranate, cilantro 19

HAMACHI CRUDO

avocado, red kiwi, cucumber sunomono
young ginger, golden sesame 24

HOUSE 'NDUJA on GRILLED LEVAIN

blood orange, pistachio puree, fried sage 21

HONEYNUT SQUASH RAVIOLI

roasted delicata squash, sage, pomegranate
pepita butter 24 +Supplement Perigord Truffles (5g) 12

MAFALDINE CACIO e PEPE al TARTUFO

house made pasta, shaved Perigord truffles 28

NORWEGIAN KING CRAB

drawn butter, vadouvan, crispy sunchoke
oro blanco grapefruit 28

SEARED HOKKAIDO SEA SCALLOPS

ginger-butternut squash velouté
cicerchie & roasted squash salad, chili oil 27

GRILLED SPANISH OCTOPUS

Cotechino sausage, farro, celtuce, steamed egg
salsa verde, piparra peppers 26

ENTREES

COASTAL CHANTERELLES &

CRISPY HEN of the WOODS MUSHROOMS

shelling bean ragu, roasted broccoli romanesco
lemon gremolata 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 2019 19

LIBERTY DUCK BREAST

petite duck Toulouse, port braised cabbage, parsley root
cara cara orange, truffled lentil vinaigrette, duck jus 44
Chambolle-Musigny, 1er, Les Fuées, Domaine Sigaut, Burgundy 2020 43

GRILLED BERKSHIRE PORK CHOP

maple glazed Baker's bacon, buckwheat fonduta
roasted brussels sprouts, maple coriander vinaigrette
pork jus 46

GRILLED ANGUS NEW YORK

rosti potato, caramelized celery root puree, swiss chard
smoked onion & tarragon sauce 49
Cabernet Sauvignon, Paradigm. Oakville, Napa Valley 2016 42



SIDES

ROASTED BRUSSELS SPROUTS

hot honey vinaigrette, toasted peanuts, mint
pickled serrano 15

GRILLED BROCCOLI di CICIO

garlic confit, lemon, parmesan 14

PROSPECT FRIES aioli 14

HOKKAIDO MILK BREAD with SESAME SEEDS

roasted apple butter 14

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, Blanc de Blancs, NV	28
Parigot & Richard, Crémant De Bourgogne, Blanc de Noirs Brut NV	21

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

PINK POINSETTIA

vodka, lillet, rhubarb, lemon, grapefruit 18

VELVET BLOOM

gin, italicus, lemon, raspberry, egg white 18

PALOMA ROSA

tequila, aperol, lemon, cranberry 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

CAMPARI COLADA

rum, campari, pineapple, coconut syrup, lemon 18

FROSTY JACK RYE

apple jack, rittenhouse rye, amaro nonino, carpano antica 19

PROSPECTOR

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

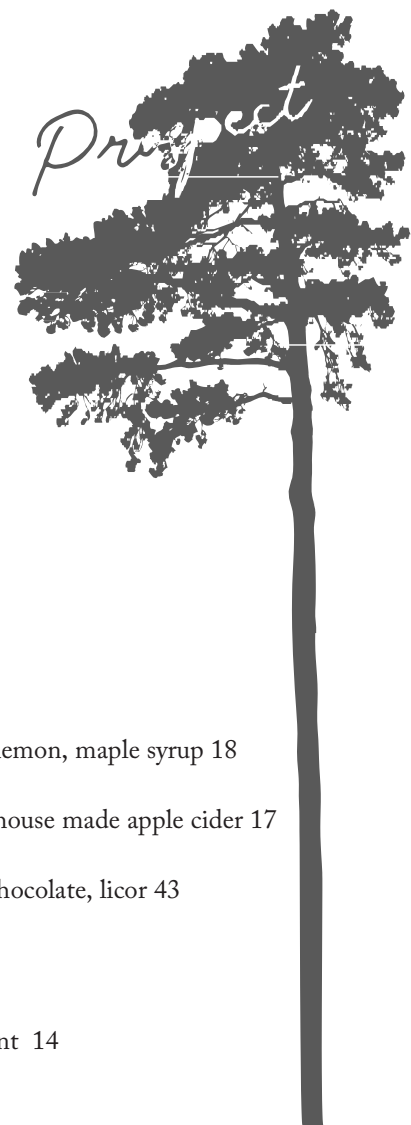
BEER

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- Alcohol	6



MAPLE & EMBER

rye whiskey, Campari, pomegranate, lemon, maple syrup 18

HOT SPICED APPLE CIDER

choice of rum or bourbon or brandy, house made apple cider 17

PROSPECT CARAJILLO

reposado tequila, espresso, Mexican chocolate, licor 43

chocolate bitters, eggnog foam 19

LOW ABV COCKTAILS

HUGO SPRITZ

elderflower liquor, prosecco, soda, mint 14

ZERO PROOF

PROSPECT COOLER

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

HAWAIIAN WINK

pineapple, orange, coconut cream, lemon 13

GOLDEN FLOWER SPRITZ

floreal e' aperitivo, lemon juice, mandarin orange sparkling water 15

SUNSET IN THE BAY

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

PROSPECT NOGRONI

dhos gin free, dhos bittersweet rhubarb & cinchona giffard aperitif 15

DESSERT

WARM DARK CHOCOLATE CAKE

milk chocolate peppermint ice cream
chocolate crumble, white chocolate cloud cream 16

pair with Smith Woodhouse Port, LBV 2009

PERSIMMON PUDDING CAKE

huckleberry compote, fresh fuyu persimmon
chai cream, candied pecans 15

CARAMELIZED APPLE UPSIDE DOWN CRISP

Okinawa brown sugar crumble, butterscotch ice cream 15

EGGNOG POT DE CRÈME

roasted pears, cranberry compote
almond Florentine cookie 14

CARAMEL, COCOA NIB & ALMOND POPCORN 8

/ share at home 15

HOUSE MADE ICE CREAMS & SORBET

house made cookie 5 per scoop

Amuse:

Mignardise:

Ice cream:

Sorbet:

Cookies:

Dishes to go on banquet menus: