

SF RESTAURANT week

65++ PER PERSON

First

CHOICE OF

LA SOCIETE SALAD
tarragon vinaigrette

COUNTRY PATE
caramelized onion jam
mustard green salad

ONION SOUP GRATINÉE
aged comté, oxtail bouillon

Second

CHOICE OF

BRAISED LAMB SHOULDER
burnt rosemary navarin sauce, new crop potatoes
blistered kale

ATLANTIC SALMON MI CUIT
leek beurre blanc, english peas, chanterelles
fresh horseradish

BRAISED LIONS MANE MUSHROOM
toasted parsnip cream, chantenay carrots,
confit pearl onion

STEAK FRITES AU POIVRE
hanger steak, duck fat pommes frites

Third

CHOICE OF

RHUBARB TART
frangipane, lemon chantilly

BASQUE CHEESECAKE
huckleberry coulis

ICE CREAM SUNDAE
strawberry preserves
lemon verbena, sable crumble

Elevations

HOG ISLAND OYSTERS
gin cocktail sauce
champagne mignonette
half dozen 26 / dozen 49

DUTCH CRUNCH
GOUGÈRES
comté cheese, black truffle 12

ANDANTE DAIRY
CHEESE BOARD
chef's selection of 3 cheeses
castelvetrano olives, marcona
almonds, cornichons 26

"DEVILED" OEUFs
priced per piece
classique 4
trout roe 5
reserve kaluga 9

ONE65 TRADITIONAL
BAGUETTE
salted french butter 8
ADD SOME...

FRENCH
ESCARGOT
garlic-chartreuse butter 22

SMOKED SALMON
RILLETES
horseradish, everything bagel
spice, trout roe 16

LIBERTY DUCK
LIVER MOUSSE
rainier cherry gelée, toasted
marcona almonds 17