

SF RESTAURANT week

January 22 - 26 & 29 - 31, 2018 - LUNCH

Starters

WHITE BEAN SOUP

spicky rock shrimp, cilantro, avocado

Wilson Foreigner Albariño, El Dorado 2016

or

ARUGULA SALAD

pear, ricotta salata, marcona almonds, lemon vinaigrette

Landmark, Overlook Chardonnay, Sonoma County 2016

Main Courses

RED WINE-BRAISED BEEF SUGO

house-made fettuccine, petite herbs

Neyers, Sage Canyon, Rhone Blend 2016

or

GRILLED STEELHEAD TROUT

potato, carrot, celery, tarragon, crème fraîche

Quintessa, Illumination, Sauvignon Blanc, Napa Valley 2016

25.00- add a Singular Sensations dessert for 5.00

Wine Pairing- 15.00

No substitutions. Menu items subject to change.

A 5% surcharge is added to all checks per the S.F. employer healthcare mandates.

Chef-Partner Mark Dommen, Pastry Chefs Mack Estrada & Jan Sy

