



New Year's Eve

Monday, December 31, 2018

Amuse Bouche

First Courses

KAMPACHI TARTARE

smoked onion gelée, chives, onion cream

OYSTERS ON THE HALF SHELL

ponzu mignonette, green apple, wasabi-tobiko caviar

FOIE GRAS TORCHON

passion fruit, tapioca, puffed wild rice crisps

BLACK TRUFFLE VELOUTE

black eyed peas, smoked ham hocks

SAFFRON RISOTTO

nantucket bay scallops, shrimp, clams, smoked paprika

LIGHTLY SMOKED TASMANIAN OCEAN TROUT "MI CUIT"

rössti, pastured chicken egg, pancetta vinaigrette

FUYU PERSIMMON CARPACCIO

chèvre, sumac, radish, pomegranate, petite hers

Main Courses

PAN- SEARED DAY BOAT SCALLOPS

black radish purée, spigarello, raisins

LIBERTY FARMS DUCK BREAST

litle neck clams, duck sausage, bok choy, fermented black bean sauce

PAN-SEARED RED SNAPPER

green lentils, braised carrots, mustard seed jus

CEDAR-PLANKED GRILLED BLACK COD

shiitake mushrooms, coconut rice, citrus-ginger vinaigrette

GRILLED PRIME N.Y. STEAK PAVÉ

creamed swiss chard, roasted fingerlings, chimichurri

BRAISED VENISON OSSO BUCO

spätzle, red cabbage, smoked pork belly, red wine

Dessert

ROASTED VALRHONA DULCE CHOCOLATE CREMEUX CAKE

coffee sponge, Bailey's ice cream, candied peanuts

FROG HOLLOW FARMS ROASTED PEAR PIE

vanilla ice cream, caramel sauce, candied pecans

FRUIT SORBET TRIO

mango sauce, toasted coconut

Exclusive of beverages, taxes and 18% gratuity

In response to San Francisco employer mandates a 5% surcharge will be added to all food and beverage sales.

Chef-Partner Mark Dommen / Pastry Chefs Mack Estrada