

SF RESTAURANT *week*

January 23 - 25 & 28 - 31, 2019

LUNCH

Starters

SUNCHOKE VELOUTÉ
spicy rock shrimp, persillade, hazelnuts

or

SWEET GEM SALAD
pears, pt. reyes blue cheese dressing,
marcona almonds

Main Courses

RED WINE-BRAISED BEEF SUGO
house-made pappardelle, petite herbs

or

GRILLED STEELHEAD TROUT
crushed yukon gold potatoes, mirepoix vegetables,
mustard seed jus

or

WINTER SQUASH & ESCAROLE RISOTTO
parmesan, chile oil, pine nuts

\$25 per person

No substitutions. Menu items subject to change.

Dessert

ADD ANY "SINGULAR SENSATION" DESSERT
for 5.00

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

Chef-Partner Mark Dommen, Pastry Chef Mack Estrada



SF RESTAURANT *week*

January 24 - 26 & 28 - 30, 2019

DINNER

Amuse Bouche

Starters

SUNCHOKE VELOUTÉ
spicy rock shrimp, persillade, hazelnuts

or

SWEET GEM SALAD
pears, pt. reyes blue cheese dressing,
marcona almonds

Main Courses

ROASTED PORK CHOP
farro risotto, spinach, confit king trumpet mushrooms,
mustard seed jus

or

PAN-SEARED SKREI COD
saffron risotto, smoked paprika, pickled fennel

or

WINTER SQUASH & ESCAROLE RISOTTO
parmesan, chile oil, pine nuts

Dessert

VALRHONA CHOCOLATE MOUSSE CAKE
coffee ice cream, dulcify sauce,
pink peppercorns, almond tuile

or

LEMON CHEESECAKE
graham crust, blood orange,
chantilly cream, candied pistachios

\$40 per person

No substitutions. Menu items subject to change.

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