

# 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, herb vinaigrette

### Main Courses

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

or

GRILLED STEELHEAD TROUT  
crushed yukon gold potatoes, mirepois 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, herb vinaigrette

### 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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