



## NEW YEAR'S EVE

December 31, 2019

### AMUSE BOUCHE



### FIRST COURSE

#### BLACK SEABASS CRUDO

citrus "water", cara cara orange, blood orange, lemon oil

#### OYSTERS ON THE HALF SHELL

ponzu mignonette, green apple, wasabki tobiko caviar

#### BEEF CARPACCIO

radish, fresh chevre, sherry vinaigrette

#### SUNCHOKE RISOTTO

pickled sunchokes, hazelnuts, black truffle

#### LOBSTER BISQUE

lobster fritters, saffron aioli

#### LIGHTLY SMOKED TASMANIAN OCEAN TROUT "MI CUIT"

rössti, pastured chicken egg, pancetta vinaigrette



### MAIN COURSE

#### PAN SEARED DAY BOAT SCALLOPS

kabocha squash, shiitake mushrooms, ginger, coconut milk, kaffir lime, cilantro

#### LIBERTY FARMS DUCK BREAST

braised endive, kumquats, almonds

#### PAN-SEARED RED SNAPPER

green lentils, braised carrots, mustard seed jus

#### GRILLED BONE-IN TURBOT

celery root "risotto", chanterelles, salsa verde

#### GRILLED PRIME N.Y. STEAK PAVÉ

creamed swiss chard, roasted fingerlings, peppercorns

#### BRAISED BONELESS BEEF SHORT RIB

spinach spaetzle, roasted bone marrow, natural jus



### DESSERT

#### CHOCOLATE PECAN PIE

cocoa nib croustillant, salted caramel sauce, vanilla bean ice cream

#### EGG NOG CRÈME BRÛLÉE

chantilly cream, gingerbread cookie

#### VANILLA BEAN & PEAR SORBET

red wine verjus -poached pear, sugared cranberries

Menu items subject to change.

*In response to San Francisco-imposed employer mandates, a 5% surcharge will be added to all food and beverage purchases.*

1st seating 6:00-7:30pm: \$99 per person

2nd seating 8:30-10pm: \$165 per person

Excludes beverages, taxes & 18% gratuity

Chef-Partner Mark Dommen  
Pastry Chef Lyndsay Pullem