



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

BEET 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

WILL BE POSTED SOON

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

GM-Partner Lorenzo Bouchard
Chef-Partner Mark Dommen
Pastry Chef Lyndsay Pullem