



FIRST COURSE

HAMA HAMA OYSTERS ON THE HALF-SHELL
half-dozen, ponzu, green apples, wasabi tobiko

BEET CARPACCIO
radishes, fresh chevre, sherry vinaigrette

HAND-PICKED DUNGENESS CRAB SALAD
yuzu kosho aioli, avocado, finger limes, mint

BLACK SEABASS CRUDO
citrus "water," cara cara oranges, blood oranges, basil

LOBSTER BISQUE
lobster fritters, tarragon, saffron aioli

LIGHTLY SMOKED TASMANIAN OCEAN TROUT "MI CUIT"
rössti, organic chicken egg, pancetta vinaigrette 20.

WILD NETTLE AGNOLOTTI RISOTTO
black trumpet mushrooms, parmesan

ONE MARKET CAESAR SALAD
parmesan, croutons



MAIN COURSE

SUNCHOKE & RICOTTA GNOCCHI
hedgehog mushrooms, parmesan, spring garlic

PAN-SEARED DAY BOAT SCALLOPS
kabocha squash purée, shiitake mushrooms, coconut milk emulsion

GRILLED AHI TUNA
crushed potatoes, snap peas, salsa verde

LIBERTY FARMS DUCK BREAST
duck sausage, endive, kumquats, almonds, caramelized parsnips

BRAISED BEEF CHEEKS
spinach spatzle, beech mushrooms, bone marrow, natural jus

GRILLED ALL NATURAL N.Y. STEAK
anson mills jalapeno corn grits, braised greens, thyme jus

PAN-SEARED RED SNAPPER
green lentils, parisian carrots, mustard seed jus



DESSERT

PASSION FRUIT CHEESECAKE
candied kumquats, mango custard, vanilla bean whipped cream, almond nougatine

RED VELVET MACARON
vanilla bean ice cream, whipped chocolate ganache, pomegranate chocolate sauce, pomegranate seeds

COCONUT ICE CREAM
vanilla mochi cake, matcha green tea coconut struesel, candied purple sweet potato



\$89 per person, excludes beverages, taxes and 18% gratuity

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.

Please note: we no longer accept Lark Creek Restaurant Group gift cards.

Chef/Partner Mark Dommen
Pastry Chef Lyndsay Pullem