



### 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