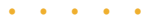




NEW YEAR'S EVE

December 31, 2021

AMUSE BOUCHE



FIRST COURSE

KAMPACHI CRUDO

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

OYSTERS ON THE HALF SHELL

ponzu mignonette, green apple, wasabki tobiko caviar

BEEF CARPACCIO

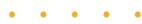
jalapeño salsa, avocado, radish, finger limes

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

smoked onion purée, chanterelles, cipollinis, red wine reduction

LIBERTY FARMS DUCK BREAST

duck andouille sausage, braised red cabbage, chestnuts

PAN-SEARED RED SNAPPER

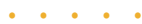
spaghetti squash, shiitakes, Fresno chilis, lemongrass-ginger emulsion

GRILLED PRIME N.Y. STEAK

creamed swiss chard, roasted fingerlings, peppercorns

BRAISED LAMB SHANK

fergula, broccoli rabe, fennel, olive jus



DESSERT

MEYER LEMON BASQUE CHEESECAKE

pineapple streusel, pineapple-rum caramel, caramelia ice cream

APPLE HAND PIE

cider-maple gastrique, bourbon-vanilla ice cream, oat streusel

MULLED WINE CHOCOLATE CAKE

orange mascarpone cream, cara orange sorbet, candied orange peel, Grand Marnier sauce

Menu items subject to change.

In response to San Francisco-imposed employer mandates, a 6% surcharge will be added to all food and beverage purchases.

Excludes beverages, taxes & 18% gratuity

Chef-Partner Mark Dommen
Desserts Louis Calata