



NEW YEAR'S EVE

December 31, 2022

AMUSE BOUCHE



FIRST COURSE

KAMPACHI CRUDO

jalapeño puree, green apples, cilantro

OYSTERS ON THE HALF SHELL

citrus "water", cara cara orange, shiso, finger limes

BEEF CARPACCIO

pickled beech mushrooms, charred scallions, arugula, pecorino

LOBSTER BISQUE

lobster-corn fritters, saffron aioli

LIGHTLY SMOKED OCEAN TROUT "MI CUIT"

potato latke, pastured chicken egg, pancetta vinaigrette

KOHLRABI & APPLE SALAD

hazelnut dukkah, sunflower sprouts, mint



MAIN COURSE

PAN SEARED DAY BOAT SCALLOPS

anson mills grits, chanterelles, cipollinis, red wine emulsion

GRILLED VENISON LOIN

green lentils, smoked kabocha squash, "andouille" jus

PAN-SEARED RED SNAPPER

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

GRILLED PRIME N.Y. STEAK

creamed swiss chard, duck fat-roasted fingerlings, green peppercorns

BRAISED LAMB SHANK

fergula, currants, almonds, mint pesto, natural jus

BUTTERNUT SQUASH & BLACK TRUFFLE PAVÉ

sauce forestiere, arugula



DESSERT

MEYER LEMON BASQUE CHEESECAKE

pineapple streusel, pineapple rum caramel, sour cream ice cream

APPLE HAND PIE

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

CHOCOLATE BREAD PUDDING

candied almonds, coffee ice cream

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.

First seating: \$125 per person
Second seating: \$175 per person
Excludes beverages, taxes & 18% gratuity

Chef-Partner Mark Dommen
GM-Partner Lorenzo Bouchard