



SF Restaurant Week

[DINNER] / [\$65]

Amuse Bouche

APPETIZERS

Porcini Mushroom Veloute

Duck confit ravioli
Charred baby leeks, brioche

Little Gems

Caramelized apples, endive, blue cheese
Pomegranate aioli, walnuts

ENTREES

Applewood Smoked Salmon

Razor clams, fennel, yams, chorizo Soria

Grilled Half Chicken from Shelton's farms

Garlic mashed potatoes

Handcrafted Chef's Beef Burger

Caramelized onions, artichoke aioli
Swiss cheese, hand cut fries

DESSERTS

Huckleberry baked Alaska

Sable biscuit, basil ice cream, huckleberry sorbet

Cara Cara orange churros

White chocolate citrus dipping sauce

Petit Fours

A proud participant of SF Restaurant Week & California Restaurant Month