

# grill

## OYSTER BAR

*beau soleil* – new brunswick\***3.5**  
refined & light

*fanny bay* – british columbia\***3**  
smooth & briny

*kumamoto* – california\***4**  
sweet & fruity

*reach island* – washington\***3.5**  
firm & briny

## APPETIZERS

poached egg **16**  
lemon crust, green asparagus  
hollandaise sauce

sweet pepper rabbit ragout **19**  
tagliatelle, green olives, scallions

chilled dungeness crab **20**  
celery root, granny smith apple  
hazelnut, orange

## SOUP & SALADS

porcini mushroom veloute **13**  
duck confit ravioli  
charred baby leeks, brioche

frisee salad **14**  
fuyu persimmons, foie gras  
toasted pecans, st. regis honey vinaigrette

little gems **15**  
caramelized apples, endive, blue cheese  
pomegranate aioli, walnuts

## ENTREES

all of our meat & fish can be simply grilled

pan roasted salmon **38\***  
butternut squash, leeks  
brussels sprouts, natural jus

roasted alaskan halibut **41\***  
delicata gnocchi, charred lemon  
king trumpet, crème fraiche beurre blanc

durham ranch venison loin **42\***  
red wine seckel pears, pistachios  
cocoa beef jus

kobe style ribeye **45\***  
bone marrow chestnut crust  
marble potatoes, parsnip, truffle jus

certified angus burger **24\***  
caramelized onions, artichoke aioli  
swiss cheese, hand cut fries

## FROM THE GRILL

half chicken **32\***  
*shelton's farms, pomona, ca*

14oz veal chop **38\***  
*macho farms, pennsylvania, pa*

12oz kurobuta pork chop **34\***  
*snake river farms, boise, id*

8oz american kobe filet mignon **41\***  
*snake river farms, boise, id*

10oz prime new york **39\***  
*greater nebraska*

australian rack of lamb  
whole **54** | half **41\***

certified japanese wagyu beef a5  
*miyazaki farms, japan*  
**19** per oz

## SIDES

grilled broccolini **6**  
hand cut kennebec fries **6**  
wild mushroom fricassee **7**  
bacon brussels sprout **7**  
garlic mashed potatoes **6**  
onion rings **7**

Executive chef  
Franck Desplechin

We are featuring five paintings from local bay area artists mark bowles, derek lynch, and cate nelson, from the sfmoma artists gallery at fort mason. Each of these pieces brings a unique perspective of the diverse geography of our california landscape and the warmth of our interior spaces

\* -The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness."