



# *Dinner*

[BREAKFAST](#)

|

[LUNCH](#)

|

[BREAKS](#)

|

[DINNER](#)

|

[RECEPTION](#)

|

[DRINKS](#)

|

[TERMS](#)



# Dinner Collection

*Most food, from fruit to fish, has a season when it is abundant and at its best.*

*Whenever possible, we will only use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods. Individual menu items may be subject to adjustments based on seasonal availability.*

*\*All à la carte dinners are served with three styles of freshly baked artisan rolls and sweet French style butter, freshly brewed Fonte Bin 125 coffees and “T” selection of teas.*





#### SOUPS

Lobster and shellfish bisque infused with lemongrass, vegetable julienne, whipped cream and chipotle oil

Local chanterelle and porcini cream with roasted shallot puree and fresh majoram

Potimarron squash soup infused with mace and thyme, agnolottis with roasted pear and toasted hazelnut

Roasted chestnut cream with caramelized Gala apples

Cream of Jerusalem artichokes, black truffle cheese profiteroles

#### SALADS

Mixed chicories and Bartlett Pear salad, candied walnuts, gorgonzola dolce, aged balsamic vinaigrette

Local Dungeness crab and mango salad, citrus marmalade and baby frisée

Organic baby yellow and chiogga beet salad, Humboldt Fog goat cheese and red beet caramel

Frisée and mâche salad, fennel bavarois, Point Reyes blue cheese, toasted hazelnut, anise vinaigrette

Little Gems Salad, lemon cucumber, sliced red grapes, Mt. Tam cheese, moscato vinaigrette

Baby Tatsoi and Mizuna salad, pomelo and grapefruit, candied hazelnuts, yuzu vinaigrette

Belgian Endive and Grilled Figs salad, gorgonzola dolce, sherry vinaigrette

#### STARTERS

Half lobster with sautéed spinach and seasonal wild mushroom, "Façon Thermidor" with Béarnaise sauce  
*18.00 per person*

Wild Greens Agnolotti with forest mushrooms, mascarpone cheese and roasted pine nuts  
*16.00 per person*

Crispy tiger prawn wrapped with applewood bacon, passion fruit mustard and warm avoocado  
*16.00 per person*

Crepe purse of roasted eggplant, squash, zucchini, tomato, basil and pine nuts, apple cider vinaigrette  
*18.00 per person*

#### CHEESES

Savory pear tart with Fourme d' Ambert blue cheese, mâche salad and candied walnut

Warm German butterball potato stuffed with Red Hawk cheese, red oak lettuce and cumin dressing  
*18.00 per person*

#### INTERMEZZO

Organic raspberry and rose petal confit, spicy raspberry sorbet and Champagne Rosé

Charred Tahitian vanilla sorbet, pineapple syrup, micro basil

Chef's seasonal intermezzo  
*12.00 per person*



## MAIN COURSE

Grass fed beef tenderloin, wild greens with parmesan and ricotta ravioli, confit salsify and kohlrabi, sauce “Perigieux”

*135.00 per guest*

Seared Creekstone beef sirloin, black truffle cauliflower puree, Thumbelina carrots and baby turnips, cabernet jus

*135.00 per guest*

Braised Asian style beef short ribs, fried ginger and garlic, carrot and daikon, natural jus

*134.00 per guest*

Petaluma free range organic chicken breast, fromage blanc spatzle, red kuri squash puree, cipollini, whole grain mustard jus

*134.00 per guest*

Steamed Alaskan halibut, sweet jam mousseline, shaved baby carrots, citrus hollandaise

*135.00 per guest*

Grilled Kampachi filet with lemongrass crust, fennel and celery “Matignon”, orange basil emulsion

*135.00 per guest*

Local black cod with grilled hearts of palm, Asian pear and celery salad, sweet chili and young ginger condiment, side of basmati rice

*134.00 per guest*

Roasted king salmon, brussels sprouts, shaved fennel, celery and green apple puree

*135.00 per guest*

Pan seared grouper, saffron risotto cake, red piquillo peppers, uni emulsion

*134.00 per guest*

## VEGETARIAN

Toasted farro, grilled root vegetables, sultanas, red piquillo peppers, aged balsamic

Wild greens agnolotti, forest mushrooms, mascarpone cheese and roasted pine nuts

Black truffle potato gnocchi, butternut squash, maitake mushrooms, roasted apples

Grilled vegetable naoleon, spinach puree, white balsamic drizzle

## DESSERTS

Organic raspberry and yuzu mousseline macaroon, lychee, Mediterranean rose petal and yogurt sorbet

Organic apricot upside down cake, lavender blossom and bitter almond ice cream

White chocolate and passion fruit custard with cocoa streusel and ginger ice cream

Black sesame cheesecake, kumquat sorbet

Warm apple “papilote”, Tahitian vanilla bean ice cream with dried fruits, sangria syrup

Manjari grand cru bittersweet warm chocolate cake, mocha ice cream, Tahitian vanilla sauce

Seasonal stone fruit charlotte infused with elderflower, Bing cherry sorbet

## SWEETS TO SHARE

Chef's selection of seasonal pate de fruit and housemade truffles

*4.00 per piece*





# Dinner Tables

*\*All dinner table selections are served with three styles of freshly baked artisan rolls and sweet French style butter, freshly brewed Fonte Bin 125 coffees and "T" selection of tea*

## *Singapore / Beijing*

Chicken and coconut milk soup with cilantro leaves and scallions

Shrimp and pork dumpling (based on 2 per guest)

Mango salad with cherry tomato, long beans, and tamarind

Vegetable spring roll with sriracha citrus emulsion

Seared black cod with Asian chili sauce and celery

Grilled skirt steak with fermented bean and black peppercorn sauce

Spicy egg noodle with vegetables

Green curry vegetables

Steamed jasmine rice

Caramelized passion fruit rice pudding, chilled lemongrass soup with mango, papaya, and young coconut, and chocolate and Vietnamese coffee tart with caramelized banana

*136.00 per person*

## *Mexico / Punta Mita*

"Sopa Azteca", Mexican style chicken soup with chipotle, avocado, corn, fresh garbanzo beans

"Verdura en Escabeche", mixed green and grilled torpedo onions

Grilled cactus salad, cherry tomato, grilled pablano, pickled red onion and lime Serrano dressing

"Cebiche de pescado" with fresh orange juice and chipotle

"Pollo Pipian de la Abuela", chicken in green sauce, spiced with clove, pumpkin and tomatillo

Seasonal snapper with pistachio, epazote and jalapeno crust, salsa verde cruda

Papas a la Diabla

Spanish style cilantro rice with fresh English pea

Guacamole y salsa Mexicana

Assorted polvorones to include canella, cacahuate, and naranja, pastel de tres leche, Azteca spiced chocolate mousse with xocopili chocolate pearls, Mexican avocado and lime tartlet with fresh mango

*136.00 per person*



## *Mallorca / Roma*

White turnip veloute infused with white truffle oil and aged parmesan cheese, candied walnut

Shaved Serrano ham and tuna ventresca salad, cucumber, confit red bell pepper, aged sherry vinegar dressing

Sicilian caponata and red bell pepper served as antipasti with fresh garlic crostinis

True cod and seafood paella with baby squid and grilled shrimp

Roasted Duroc pork loin with confit vegetables, esclavida style, natural jus with Madera wine

Sautéed squash with fennel, garlic, and thyme

“Patata a la importancia”, Yukon gold potato with saffron and Pimiento del Piquillo

Vegetable lasagna with Pecorino Romana and fresh tomato sauce

Biscotti della mamma, polvorones flavored with bergamote extract, crostado dolce di ricotta, and roasted fig panna cotta, lemon zest and port wine syrup

*136.00 per person*

## *Local Farmer’s Market “A Taste of Fall”*

Red kuri squash veloute infused with mace, creme fraiche and croutons

Baby organic beet salad, pickled red onion with sage, arugula, Laura Chenel fresh goat cheese

Sliced green and confit fall vegetable salad, black truffle dressing

Pan seared cod fish with red bell pepper and garlic piperade

Braised beef cheek with pork belly and sauteed mushrooms

Housemade Alsatian spaetzel with cauliflower and Italian parsley

“Pot de Crème” caramel with hazelnut mousse and mini chouquette, local huckleberry tartlet with lemon meringue, and spicy roasted apple and candied pecan tart with Caramelia chocolate chantilly

*136.00 per person*

## *Local Farmer’s Market “A Taste of the Ferry Building”*

French Onion soup, Acme bread crostinis with Cowgirl Creamery Cheese

Spinach salad with roasted kabocha squash, candied pecans, dijon mustard vinaigrette

Marinated kale salad, pine nuts, green apple, currants, purple onions, pear cider

Grilled king salmon, heirloom carrots, citrus hollandaise

Roasted Petaluma chicken breast, red kuri squash puree, cipollini, whole grain mustard jus

Broccoli di cicco, roasted garlic, chili flake

Roasted fingerling potato, rosemary, sea salt

“Pot de Crème” caramel with hazelnut mousse and mini chouquette, local huckleberry tartlet with lemon meringue, and spicy roasted apple and candied pecan tart with Caramelia chocolate chantilly

*136.00 per person*



# Astor Menu

## AMUSE BOUCHE

Oyster Beau Soleil, apple blossom sorbet, orange peel relish

## FIRST COURSE

San Joaquin Greens and Lemon Verbena Apricot Salad, pickled watermelon radishes, toasted almonds, citrus aioli

Waterfront Dungeness Crab Cake, smoked bacon, corn, avocado, lemon thyme sauce

## ENTRÉE

Roasted California Halibut, sweet peas, fennel, celeriac chips, lavender flower

Sonoma Valley Smoked Braised Short Rib of Beef, truffle potato gnocchi, forest mushrooms, star anise sauce

North Beach Barbecue Fine Ratatouille, hibiscus, heirloom carrots, squash blossom, basil oil

## DESSERTS

Earl Grey Tea and Chocolate Mousse Cake biscuit joconde, milk chocolate feuillatine layer

Apple and Persimmon Trifle, rose-yogurt bavarian, lemon biscuit

Hibiscus Tea Poached Pear Tart, crunchy meringue

Orange Blossom Pain De Gene, kaffir lime-orange gelée, sage meringue

Hojicha Panna Cotta, consommé de shiso, candied star anise