



New Year's Eve Menu
Prix Fixe \$110

FIRST COURSE

Select 1

Hamachi Crudo, Buttermilk, Apple & Jalapeno

Foie Gras Soup, Mushrooms & Pine Sap

Blood Orange, Fennel, Olives & Mint

SECOND COURSE

Select 1

Meyer lemon & Ricotta Risotto

Sea Urchin, Fines Herbs & Tagliatelle

THIRD COURSE

Select 1

Roasted Squab, Parsnip & Cranberries

Tuna Rossini, Foie Gras & Spinach

Beet Tarte tatin, Goat Cheese & Watercress

Aged Strip Loin, Kabocha Squash & Winter Slaw

FOURTH COURSE

Select 1

Passion Fruit Curd Tart & Crème Fraiche

Vanilla Panna Cotta, Mandarins & Candid Kumquats

Spiced Apple Roulade, Cream Cheese, Apple Caramel Sauce & Pepita Brittle

A 4% surcharge will be added per San Francisco employer mandate. A gratuity of 20% may be added to parties of six or more

\$25 corkage--- 2 bottle maximum: limited release wine list available upon request