



*Prime Rib Sunday Supper*

**PRIX FIXE - \$55 PER GUEST**

**(SELECTION OF BEEF CUTS)**

**QUEEN CUT**

*16oz boneless*

**ENGLISH CUT**

*16oz boneless sliced thin english Style*

**KING CUT +5**

*24oz with bone*

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**DINNER ACCOMPANIMENTS**  
**INCLUDED WITH PRIME RIB DINNER**

**FIRST COURSE**

**ARUGULA SALAD**

*strawberries, pecorino & balsamic dressing*

**SECOND COURSE**

**CHOICE OF 2 SIDES**

**(ALL ENTREES SERVED WITH HORSERADISH, AU JUS & POPOVERS)**

**BROCCOLI DI CICCIO**

*garlic & lemon*

**FRIED BRUSSELS SPROUTS**

*Agro dolce*

**ROASTED CARROTS**

*harissa*

**BAKED POTATO**

*whipped crème fraiche, chive & bacon crumble*

**WHIPPED POTATOES**

*creamy horseradish*

**THIRD COURSE**

**BANANA CREAM PIE**

*toasted almonds & vanilla*

**AVERNA CAKE**

*Dark chocolate & toasted meringue*

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*A 4% surcharge will be added per San Francisco employer mandate. A gratuity of 20% will be added to all parties*

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