



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

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

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