



First Course

Glazed Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream

or

Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, and Sun Burst Squash

Second Course

Branzini with Fennel Purée, Saffron-Orange Emulsion, and Caper Raisin Relish

or

Lemon Pepper Duck Breast with Duck Hash, Bacon Braised Endive, and Apple Ginger Chutney

Third Course

A Selection of Farmhouse and Artisanal Cheeses Presented Tableside

or

Baked Chocolate Soufflé with Two Sauces

3 Course SF Restaurant Week Menu \$90

A 7% surcharge is added for San Francisco Employer Mandates

Consuming raw or undercooked meats, poultry, produce, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.