

# SF RESTAURANT week



## First Course

**Risotto with Lobster, Rock Shrimp, Shimeji Mushrooms, and Sunburst Squash**

*or*

**Crab Salad with Avocado, Fennel, Citrus, Quinoa, and Mustard Tarragon Vinaigrette**



## Second Course

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

*or*

**Filet of Beef with Potato Gratin, King Trumpet Mushrooms, and Bone Marrow Bearnaise**



## Third Course

**Baked Chocolate Soufflé with Two Sauces**

*or*

**A Selection of Farmhouse and Artisanal Cheeses**



**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.*