

DINNER PARTY MENU

Albacore Tartare

tomato, calabrian chili, pistachio

Halibut

citrus, blood orange agrumato, avocado puree, fennel

Beets and Ricotta

walnut, whey vinaigrette, fine herb

Prosciutto San Daniele

pear butter, pecorino toscano

Villagrande, Carricante, Etna, Sicily, Italy '23

Ricotta Tortelloni

honeynut squash, brown butter, sage, balsamico

Rigatoni Cacio e Pepe

parmigiano, pecorino, black pepper

Hammerling, Sparkling Red, 'Big Night', California '24

Pork Chop

apple mostarda, leek, mustard frill

Roasted Brussels Sprouts

calabrian chili, meyer lemon, parmigiano

Poggiosecco, Sangiovese, Chianti, Tuscany, Italy '23

Olive oil cake

apple, caramel, whipped mascarpone

Fred Jerbis, Vermut, Friuli, Italy

requires full table participation 95

keep the party going, add wine 39

*A 6.5% charge is added to cover SF restaurant mandate fees
We donate 1% of sales to Zero Foodprint to support regenerative farming*

*The consumption of raw or undercooked meat, poultry,
shellfish or eggs may increase your risk of food-borne illness*