

# DINNER PARTY MENU

## **Albacore Tartare**

tomato, calabrian chili, pistachio

## **Halibut**

citrus, blood orange agrumato, avocado, fennel

## **Beets and Ricotta**

walnut, whey vinaigrette, fine herb

## **Prosciutto San Daniele**

apple butter, shinko pear, pecorino toscano

*Villagrande, Carricante, Etna, Sicily, Italy '24*

## **Cappeletti di Zucca**

butternut squash, brown butter, sage, balsamico

## **Rigatoni Cacio e Pepe**

parmigiano, pecorino, black pepper

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

## **Pork Chop**

apricot mostarda, leek, mustard frill

## **Crispy Brussels Sprouts**

caramelized onion, parmigiano frico

*Poggiosecco, Sangiovese, Chianti, Tuscany, Italy '23*

## **Olive Oil Cake**

apple, caramel, whipped mascarpone

*Fred Jerbis, Vermut, Friuli, Italy NV*

*requires full table participation 95*

*keep the party going, add wine 39*

*A 6.5% charge is added to cover San Francisco 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*