

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