

# DINNER PARTY MENU

## **Amberjack**

beet, ginger, radish, lemon agrumato

## **Albacore Tartare**

tomato, calabrian chili, pistachio

## **Little Gems**

preserved meyer lemon vinaigrette, citrus, quinoa, daikon, caciotti

## **Prosciutto San Daniele**

smoked date, blue cheese, frisee, balsamico

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

## **Bacello di Pisello**

ricotta, snap pea, mint

## **Tonnarelli Cacio e Pepe**

pecorino, black pepper

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

## **Pork Chop**

favas, pickled spring onion, jus

## **Crispy Brussels Sprouts**

caramelized onion, parmigiano frico

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

## **Lemon Olive Oil Cake**

whipped mascarpone, strawberry

*F+W Spritz, Citrus & Hibiscus, California*

*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*