

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