

# DINNER PARTY MENU

## Halibut Crudo

apricot, jalapeño, black sesame, coriander

## Albacore Tartare

tomato, calabrian chili, pistachio

## Little Gems

pluot, fennel, caciotti, pistachio

## Prosciutto San Daniele

melon, calabrian chili, mint

*Les Lunes, Vermentino, 'Bocca al Lupo', California '25*

## Cappelletti di Mais

roasted corn, crescenza, calabrian chili

## Tonnarelli Cacio e Pepe

pecorino, black pepper

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

## Pork Chop

peach, cipollini onion, mustard frills

## Fingerling Potatoes

garlic, fine herbs, lemon

*Renzo Castella, Nebbiolo, 'Cogliere la Nebbia', Piemonte, Italy '24*

## Lemon Olive Oil Cake

whipped mascarpone, strawberry

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

*requires full table participation 95*

*keep the party going, add wine 35*

**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*