

DINNER PARTY MENU

Halibut Crudo

stone fruit, jalapeno, 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*