

DINNER PARTY MENU

Halibut Crudo

tomato water, avocado, coriander

Albacore Tartare

tomato, calabrian chili, pistachio

Heirloom Tomato Caprese

jersey cow mozzarella, basil, aceto balsamico

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

nectarine, cipollini onion, mustard frills

Fingerling Potatoes

garlic, fine herbs, lemon

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

Torta alla Panna

whipped mascarpone, orange, ricotta

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*