DINNER PARTY MENU

Halibut Crudo
mandarin, fennel, pineapple guava

Albacore Tartare
tomato, calabrian chili, pistachio

Chicories
persimmon, pomegranate, gorgonzola, hazelnut

Prosciutto San Daniele
delicata squash, pecorino toscano, watercress, date

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

Tortelloni ai Funghi
shallot, chanterelle, chive

Tonnarelli Cacio e Pepe
pecorino, black pepper

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

Pork Chop
apple, celery root, honey, cipollini onion

Crispy Brussels Sprouts
pancetta, parmigiano reggiano

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

Ricotta Olive Oil Cake
whipped mascarpone, orange

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