

## STARTERS

Lobster Bisque 12.50

### Ahi Tuna Tartare

Chiles, Ginger & Soy, Avocado-Wasabi Aioli  
Persian Cucumbers with Miso, Sesame & Pine Nuts  
Black Sesame Rice Cracker 19.

### Jumbo White Prawns A La Plancha

Little Gem Lettuce, King Trumpet Mushrooms  
Escarole, 'Bernaise' Vinaigrette 14.

### Monterey Calamari Stuffed with Dungeness Crab

Italian Butter Bean Puree  
Wild Peanut & Jimmy Nardello Salsa Seca 12.

### Chioggia Beet & Bufala Ricotta Ravioli

Shaved Cylindra Beets, Walnut Aillade  
Bayley Hazen Blue Cheese, Extra Virgin Olive Oil 14.

### Star Crimson Pear, Autumn Grapes & Bayley Hazen Blue Cheese Salad

Toasted Wild Pecans with Brown Sugar, Celery & Chervil  
Organic Lolla Rossa Lettuce 16.

### Grilled & Marinated Artichokes, Burrata Cheese

Castelvetrano Olive & Sundried Tomato Relish  
Parmesan Crostini, Arugula 18.

### Coraline Chicory & Red Gem Salad with Smoked Bacon & Fiscalini Cheddar

Honey Crisp Apples  
Four Peppercorn Ranch with Dill & Chives, Volpaia Vinaigrette 15.

## MAINS

### **Skillet Roasted Chicken Breast Salad**

Fuyu Persimmons, Confit Fennel, Cara Cara Oranges  
Marinated Beets, Pistachios, Lolla Rossa  
Radicchio, House Vinaigrette 24.

### **Seared Sea Scallops**

Pomegranate Risotto, Vacca Rossa Parmesan  
Crispy Guanciale, Radicchio 33.

### **Dungeness Crab with Linguine Nero**

Chanterelle Mushrooms, Butter Braised Leeks  
Lemon & Parsely 29.

### **Pan Roasted Northern Halibut**

Fine Herbs Salsa Verde, Monterey Calamari & Capers  
California Gold Potatoes with Chardonnay Reduction, Dijon & Extra Virgin Olive Oil  
Roasted Petite King Trumpet Mushrooms, Padron Peppers  
Bouillabaisse Nage 34.

### **Grilled Ora King Salmon**

A Salad of Mixed Chicories: Kale, Castelfranco Radicchio  
Everything Crunch, Lemon-Anchovy-Herb Dressing 34.

### **Thanksgiving Sandwich**

Roasted Turkey, Mushroom Gravy, Sausage-Cornbread Stuffing  
Cranberry-Walnut Relish, Winter Chicory Salad 23.

### **Akaushi Flatiron Tagliata**

Seared Artichokes, Cipollini Onions, Grilled New Potatoes  
Crimini Mushrooms, Shaved Parmesan, Beef Jus 29.

### **American Wagyu Beef Burger**

Wagon Wheel Cheese, Tomato, Grilled Onion  
House Made Bun 16.  
Add Fries 5.

Tim Quaintance, Chef De Cuisine  
Nancy Oakes, Managing Chef Partner

*6% Service Charge Added For San Francisco Employer Mandate  
Including Healthy San Francisco*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk  
may increase your risk of foodborne illness.*