

San Francisco Dinner Menu

Appetizers

Shared Plate

Burrata

watermelon radish, toy box tomatoes, chunky basil pesto, pea shoots, lemon zest

Rosemary-Parmesan Biscuit

sun dried tomato pesto, citrus-chive butter

First Course

Select One

Watermelon Panzanella Salad

arugula, infused watermelon, focaccia croutons, crumbled feta, chili cucumber, white balsamic vinaigrette, mint

New England Clam Chowder

potatoes, celery, onions, fresh thyme, smoked bacon

Tuscan Bean & Kale Soup

white beans, vegetable ragu, lacinto kale

Accompaniments

Cheese & Charcuterie-\$16

local Cowgirl Creamery selections, olives, cornichons, prosciutto, artisan crackers, honeycomb

Prawns (6ea) - \$14

butter, white wine, garlic, herbs

Crab Fondue -\$18

market crab, swiss, chives, garlic toast

Entrees

Select One

Poulet Confit

confit chicken, savory corn cake tomatillo, bitter greens with garlic, caramelized onion-porcini soubise sauce

Mahi-Mahi

cilantro pesto pan seared mahi-mahi, charred romanesco, fingerlings, apple-apricot mostarda

Beef & Mushroom Fricassee

braised beef, leek-ratte potato, seasonal vegetables, forest blend mushroom fricassee, herbs

Cauliflower Steak

cardamom stewed carrots, saffron coconut milk consommé, fennel-coriander salad

Dessert

Select One

New York Cheesecake

dulce de leche, wafer stick, chocolate shavings

Fallen Chocolate Souffle

strawberry gastrique, white chocolate shavings

Chef de Cuisine: Dan Mateo

Gluten FreeVeganVegetarian

Menu subject to change. Please inform your server if anyone in your party has a food allergy.