



Valentine's Day 2019

cauliflower, green garlic & feta soup	10.
cara cara orange salad with marinated olives, celery, wild arugula, and basil	13.
charcoal-grilled oysters rockefeller-style with spinach, white wine, shallots, and parsley bread crumbs	14.
prosciutto di parma with burrata, chicory and toasted hazelnuts	16.
house goat cheese gnocchi with winter greens pesto, and crispy carrots	16.
grilled flatbread with wild gulf shrimp, spicy greens, marinara, and mozzarella	17.
hand-made ricotta ravioli with asparagus, cream, pecorino and mint	23.
roasted mary's organic chicken, pumpkin-mascarpone polenta, and mushroom soffrito	25.
grass-fed beef short ribs with sweet potato-parsnip purée, and gremolata	29.
pan-seared sea scallops with butternut squash risotto, and green olive tapenade	32.
charcoal-grilled hanger steak, spaetzle-gruyere gratin, spicy brussels sprouts, cracked pepper sauce	32.
sides:	\$8.EA
crispy brussels sprout leaves with calabrian chili	
grilled broccolini with meyer lemon	
spaetzle-gruyere gratin	
frites with herbs and aioli	

most of our products come from environmentally sustainable farms and ranches

surcharge of \$1.15 per person will be charged for healthy san Francisco