



“So long as you have food in your mouth, you have solved all questions for the time being.”
~ Franz Kafka

Torchon of Foie Gras	18.
shaved black truffle, kumquat, country baguette <i>traditionally produced in Hudson Valley, New York</i>	
Sashimi of Hiramasa Kingfish	17.
cucumber gelée, uni, tender baby root salad <i>farmed out of Port Lincoln, South Australia</i>	
Roasted Beet Salad	15.
butter lettuce, walnut, blue cheese croquette <i>beets organically grown by Star Route Farms in Bolinas, California</i>	
Olive Oil Poached Monterey Sardines	14.
Meyer lemon, arugula, fried baby artichokes <i>purse seine caught in Monterey Bay, California</i>	
Wood Fire Roasted Littleneck Clams	15.
hedgehog mushrooms, crisp Spanish chorizo, potato dumplings <i>sustainably grown in Chincoteague Bay, Virginia by the Rappahannock Oyster Company</i>	
Butternut Squash Agnolotti	15.
housemade duck prosciutto, fried sunchokes, pomegranate brown butter <i>ducks sustainably raised by Grimaud Farms in Stockton, California</i>	
Poached Ranch Egg	14.
fondant potatoes, broccoli rabe, bagna cauda <i>eggs raised free range on the Luchetti Family Ranch, Lake County California</i>	
Miso Braised Pork Belly	17.
crisp lobster egg roll, tamarind, daikon radish <i>naturally raised by the Hill Family in Pendleton, Oregon</i>	
Cornmeal Fried Calamari	16.
squid ink risotto, red radish, saffron <i>dip net caught in San Pedro, California</i>	
Seared Sea Scallops	16.
honey roasted fennel, clementine, pistachio <i>caught by Capt. Wells aboard “The Defiant” out of New Bedford, Massachusetts</i>	
Mushroom Soup	9.
morbier grilled cheese, artisan bacon	



Red Wine Braised White Bass	36.
potato galette, baby vegetables, celery root <i>hook & line caught aboard the "Sea Dream" by Captain John outside of Pt. Loma, San Diego, California</i>	
Grilled Yellowtail Jack	35.
black trumpet mushrooms, swiss chard cannelloni, pinenuts, Dungeness crab <i>gill net caught out of Baja, California</i>	
Pan Roasted Black Cod	35.
sweet soy glaze, baby artichokes, fennel nage <i>hook & line caught out of Bolinas, California</i>	
Pan Roasted Mong Chong	35.
Sierra Beauty apples, mussels, Serrano ham, black rice <i>long line caught aboard the "Mariah" out of Honolulu, Hawaii</i>	
Oak Roasted Ahi Tuna	35.
parsley root, red quinoa, almond, cara cara vinaigrette <i>hook & line caught aboard the "Lady J" out of Honolulu, Hawaii</i>	
Slow Braised Veal	36.
yukon gold potato puree, broccoli rabe, taleggio, baby carrots <i>organically raised by Marin Sun Farms, Pt. Reyes Station, California</i>	
Grilled Filet of Beef	38.
aged cheddar creamed spaetzle, bacon braised kale, Pinot Noir sauce <i>certified angus beef naturally raised near Omaha, Nebraska</i>	

Sides to Share

- Butternut Squash**, maple butter-8.
- Parmesan French Fries**-7.
- Roasted Fingerling Potatoes**, rosemary-8.
- Brussels Sprouts**, bacon-8.
- Roasted Beets**, salsa verde-8.
- Savoy Spinach**, garlic-8

*Four percent charge added for San Francisco Employer Mandates.
On parties of six or more, an eighteen percent gratuity will be included.*

February 3, 2012