

7 Adams

SAMPLE MENU

seasonal menu \$87 pp

1.

hokkaido scallop

green strawberry,
koji sunflower seed,
gooseberry

2.

chilled corn veloute

serpent cucumber,
burnt avocado, cilantro

3.

english pea cappelletti

allium brodo, green garlic,
parmesan frico

- or -

saffron cavatelli

golden tomato, summer beans,
garlic scapes

- or -

cuttlefish chitarra

uni, fennel confit,
espelette
- supplemental \$20

4.

seared black cod

artichokes, meyer lemon,
sauce grenobloise

- or -

berkshire pork collar

lollipop kale, breakfast sausage,
cherry mustard

- or -

a5 wagyu ribeye

beef tongue, black trumpet miso,
bone marrow sauce
- supplemental \$40

and for the table

roasted maitake mushroom,
smoked sauce choron, crispy nettles

5.

chocolate semifreddo

tart strawberry,
graham cracker,
chocolate ganache

- or -

spring forward

poached rhubarb,
coconut sorbet,
green herb granita

a 6% surcharge per guest is added for san francisco employer mandates, including healthcare security commuter benefits, and minimum wage ordinances.
a 20% service charge will be added for all parties in lieu of a discretionary tip. consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness