

The logo for 7 Adams is centered within a black rectangular box. The box is framed by a thin white border that features small square notches at each of the four corners. The text "7 Adams" is written in a white, elegant script font. The number "7" is large and stylized, with a diagonal slash through it. The word "Adams" follows in a cursive script.

7 Adams

— MICHELIN STAR DINING —

1963 Sutter Street
San Francisco, CA 94115



"The fondest memories are made when gathered around the table."
—Unknown

At 7 Adams, we believe the most meaningful moments happen around a shared table—where great food and good company come together. Whether you're hosting an intimate gathering, a business dinner, or a milestone celebration, we're honored to craft a memorable experience tailored to your occasion—one that reflects our commitment to hospitality and the joy of coming together over a beautifully prepared meal.

[Inquire Here](#)

Featured menus are samples only. Individual items are subject to change based on season and availability. We are happy to work with you to customize your menu and can accommodate most dietary restrictions.



vegetarian



gluten free



Pescatarian



dairy free



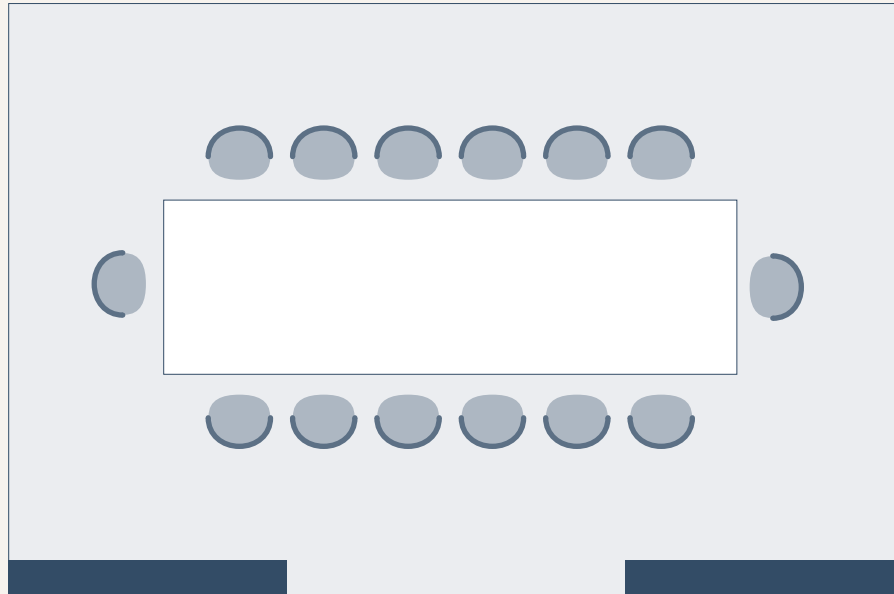
PRIVATE DINING



Private Terrace

UP TO 14 GUESTS

Our heated, covered terrace is a hidden gem—perfect for gatherings of up to 14 guests.



Exit to Main Dining Room

— Private Terrace —

Sample Dining Menu

\$125 PER GUEST

one

**EARLY GIRL
TOMATO TARTARE**
Sunflower, Sourdough,
Persian Cucumber

two

CURED HIRAMASA
Coconut, Preserved Lime,
Spiced Peanut

three

**KURI SQUASH
AGNOLOTTI**
Toasted Pepita, Pecorino, Sage

—or—

**SAFFRON
RIGATONI**
Braised Beef Sugo, Black Garlic,
Smoked Parmesan

—for the table—

POTATO GNOCCHI
Alba White Truffle, Cauliflower
Mousse, Comté Foam

four

SEARED BLACK COD
Bone Dashi, Matsutake,
Sea Urchin Tare

—or—

**AGED MARY'S
CHICKEN BREAST**
Boudin Blanc, Potato-Leek
Terrine, Treviso

—for the table—

WASHUGYU RIBEYE
Arrowhead Cabbage, Calabrian
Chili, Miso Tamari Butter

five

PEAR CRÈME FRAÎCHE
Ginger Spiced Cake, Ginger
Tuile, Honey Poached Pears

—or—

**BLACK CURRANT
MILK CHOCOLATE**
Barley Tea Cake, Crème
Diplomat, Cocoa Nib Shortbread

Featured menus are samples only.

Individual items are subject to change based on season and availability. We are happy to work with you to customize your menu and can accommodate most dietary restrictions. Our team can also personalize your dining experience by including a customized header or logo on the menu.

— Private Terrace —

Frequently Asked Questions

What is the food and beverage minimum?

The food and beverage minimum is **\$1,500 from January through November**, and **\$1,750 for the month of December**. This minimum excludes all taxes and service charges, including a 20% service charge (taxable), a 6% San Francisco mandate (taxable), and an 8.625% sales tax.

What seating times do you offer?

We offer two seating times each evening: 5:30 PM and 8:15 PM. If you wish to begin at a different time, exclusive use of the room for both seatings is required. This will double the food and beverage minimum to \$3,000 January through November, or \$3,500 in December.

Can you accommodate dietary restrictions?

Yes, we are able to accommodate most dietary restrictions. Once your reservation is confirmed, we will contact you in advance of your event to review any specific dietary needs. *Please note that at this time, we are unable to accommodate vegan diets.*

What if we have 15 guests in our party? Can we squeeze?

Unfortunately no. The absolute maximum we can accommodate on our private terrace is 14 guests. This is based on fire codes and is strictly enforced.

Can we do a cocktail reception before the dinner?

Our terrace can not accommodate transitioning from a standing reception into a seated dinner. However, depending on seating times, we can do a seated canapes/champagne service at the table before the start of dinner.

Can we customize our food menu?

Our chefs set our menus based on careful planning and the freshest seasonal ingredients. However, if you are interested in adding a special item we are always happy to discuss to see if we can accommodate.

Do you offer cocktail service?

Unfortunately, no. We do not serve hard liquor. However, we have a wonderful selection of beer, wine, and non alcoholic drinks and our team can work with you to help select the right pairings to serve during your event.

Do you require a deposit?

No. We require a signed contract that has cancellation terms and penalties. Payment is required the night of your event.

Interested In A Full Buy-Out?

Food and Beverage Minimum

Our full buyout food and beverage minimum is \$13,000 - \$15,000 depending on the day selected, plus 20% service, 6% SF mandates, and 8.625% sales tax. We can work with you to ensure your event does not exceed the minimum if that is your goal.

Capacity

25 or fewer – Reception with Seated Dinner

The main dining room is divided to accommodate both a seated dinner and a reception.

33 or fewer – Reception with Seated Dinner (Main Dining Room)

Seated dinner within the main dining room.

34-45 – Seated Dinner (Main Dining Room + Terrace)

Seated dinner within the main dining room and enclosed, heated terrace.

Please note: Our terrace space is slightly separated from the main dining area.

Menus and Planning

Our team will work with you to customize menus, navigate dietary restrictions, discuss beverage pairings, coordinate takeaways, and finalize timelines to ensure your private event meets your guests' unique needs.

Please note: We do not have a full liquor license, but we offer a beautifully curated selection of beer, wine, and non-alcoholic beverages to complement our menus..

Learn More

Discover our cuisine and space by following us @7adamsrestaurant.

Ready to start a conversation? Connect with us at info@7adamsrestaurant.com.



