7 at 7

thursday, august 28th, 2025

7 course chef's menu $127
optional wine pairing $77

1.
osetra caviar
oyster-konbu cream, serpent cucumber, dill
vigna dorata brut, chardonnay/pinot noir, franciacorta, italy n.v.

2.
toy box tomato
burrata, pine nuts, basil
nikolaihof 'aus den garten', grüner veltliner, wachau, austria, 2022

3.
hokkaido scallop crudo
goddess melon, mandurian cucumber, finger lime

4.
spaghettini all'amatriciana
guanciale, pecorino, oregano
clos cibonne rosé of tibouren, côtes de provence, france 2022

5.
poached northern halibut
squash, lobster mushroom, nantes carrot

6.
washugyu striploin
bintje potato, braised beef tongue, jimmy nardello
clos du mont-olivet, grenache/syrah, châteauneuf-du-pape, france 2021

7.
chocolate semifreddo
brentwood corn mousse, cara cara orange, chocolate meringue
graham's 20 year tawny port, douro valley, portugal, n.v.

a 6% surcharge per guest is added for san francsico 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 foodborn illness,

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