

The logo for 7 Adams restaurant features the name in a white, elegant script font on a black rectangular background. The number '7' is stylized with a diagonal slash. The entire logo is enclosed within a thin white double-line border with small square corner accents.

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 any dietary restrictions.



vegetarian



gluten free



vegan



dairy free



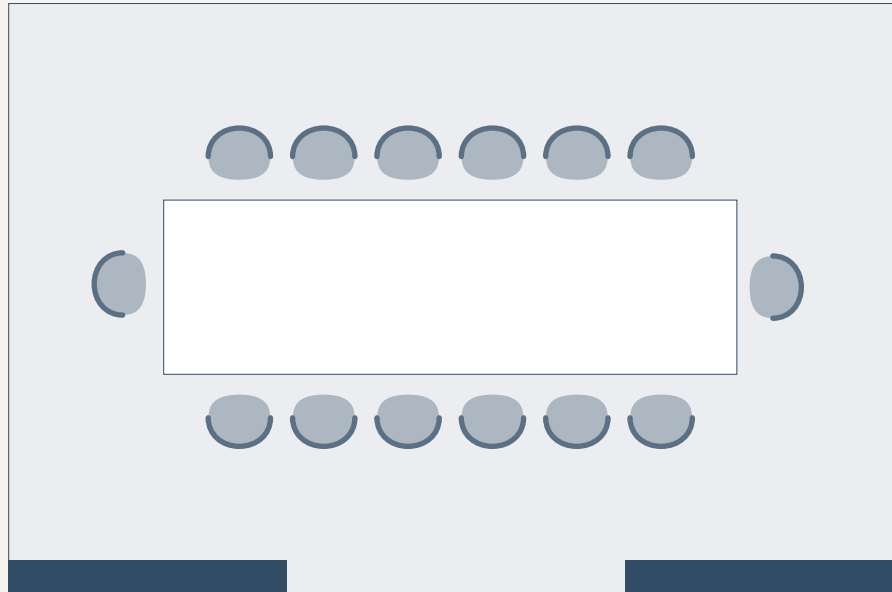
PRIVATE DINING



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

**HEIRLOOM
TOMATOES**

Brokaw Avocado,
Pine Nuts, Piccolo Basil

two

**BUTTERNUT
SQUASH VELOUTÉ**

Castel Franco Marmalade, Pepi-
tas, Matsutake

three

**CELERY ROOT
AGNOLOTTI**

Starkrimson Pear, Fiscallini Ched-
dar, Hazelnut

—or—

**MONTEREY
SQUID**

Carolina Gold Rice,
Shiitake XO, Seaweed
Reduction

—for the table—

**BUTTERMILK FRIED
VEAL SWEETBREADS**

Roasted Bianca Eggplant, Confit
Lemon, toasted Grains

four

**POACHED
NORTHERN HALIBUT**

Blue Lake beans, Lobster Mush-
room, Nantes Carrot

—or—

**SNAKE RIVER FARM
PORK LOIN**

Honeycrisp Apple,
Black Garlic Sausage,
Peach Mustarda

—for the table—

**WASHUGYU
STRIPLOIN**

Bintje Potato, Braised Beef
Tongue, Jimmy Nardello

five

**ALMOND MAPLE
APPLE**

Vanilla Cake, Dulcey Cremeux,
Apple Creme Fraiche Sherbet

—or—

**CHOCOLATE
TIRAMISU**

Coffee Tres Leches,
Mascarpone, Chocolate
Crumble

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— 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 8:00 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 \$15,000, 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

24 or fewer – Reception with Seated Dinner

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

33 or fewer – Seated Dinner (Main Dining Room)

Seated dinner within the main dining room.

34–40 – 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.



