thursday, august 28th, 2025
seasonal menu $87 pp

1.

poached toy box tomato
burrata, pine nuts,
basil

2.

hokkaido scallop crudo
mandurian cucumber, hazelnut,
goddess melon, finger lime

3.

brentwood corn anolini
peppered ricotta, chanterelles

– or –

plankton cavatelli
summer beans, summer squash,
lacinato kale, 'nduja

– or –

monterey spot prawns & millet
fermented fresno chilies, tomato jam,
shiitake xo
– *supplemental $27*

4.

poached northern halibut
summer squash, lobster mushroom,
nantes carrot

– or –

snake river farm pork loin
gravenstein apple, black garlic sausage,
fermented plum mustard

– or –

washugyu striploin
bintje potato, braised beef tongue,
jimmy nardello
– *supplemental $47*

5.

strawberry pistachio
vanilla cake, yogurt mousse,
pistachio crunch

– or –

chocolate tiramisu
coffee tres leches, mascarpone,
chocolate crumble

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.