

# 7 Adams

thursday, april 18<sup>th</sup>, 2024  
seasonal menu \$87 pp

1.

**cured hiramasa**

fresno-yuzu kosho vinaigrette,  
yogurt mousse, asian pear

2.

**asparagus**

hazelnut vinaigrette,  
nettle, farro chip

3.

**english pea cappelletti**

allium brodo, green garlic,  
parmesan frico

- or -

**phytoplankton risotto**

chanterelle,  
red dulse seaweed,  
bottarga

- or -

**ricotta triangoli**

perigord truffle, parmesan fonduta,  
morel mushrooms  
- supplemental \$25

4.

**seared black cod**

confit sunchoke,  
smoked trout roe, clam butter

- or -

**sakura pork collar**

cheddar grits, broccoli spigarello,  
breakfast sausage

- or -

**a5 wagyu ribeye**

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

**and for the table**

yukon gold potato terrine,  
black garlic mayonnaise

5.

**spiced chocolate**

cinnamon sponge, pastry cream,  
ginger meringue

- 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