

7 at 7

saturday, june 6th, 2026

7 course chef's menu \$127

optional wine pairing \$77

1.

steamed egg yolk

perigord truffle, onion blossom, chilled delta asparagus

dominique belluard, 'ayse', gringet, savoie, france 2018

2.

spring greens

red little gems, fava bean ricotta, brokaw avocado

clos lapeyre, gros manseng, jurancon, france, 2022

3.

cured hiramasa

yuzu, salted cucumber, smoked chives

4.

squid ink tagliolini

california artichoke, fennel confit, pei mussels

ruth lewandowski, elimelech, riesling, mendocino, california 2024

5.

poached mt. lassen trout

zucchini, shiro dashi, 'nduja

6.

aged liberty farm duck

koji glaze, duck leg pyramide, morel

liska, 'symbion vineyard', syrah, eola amity hills, willamette vallery, oregon 2024

7.

coffee and caramel

coffee mascarpone, brown butter, wild blueberry, soy sauce caramel

chateau raymond-lafon, semillon/sauvignon blanc, sauterne, 1998

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 foodborn illness.