

wednesday, nov 1st, 23
seasonal menu \$87pp

1.

charred broccoli di ciccio
gribiche, pickled kohlrabi,
mullet roe

2.

kombu cured kampachi
sesame dashi, yuzu, shiso

3.

**red kabocha squash
caramelle**
chanterelle, sunflower,
smoked chive

- or -

lamb tagliatelle
braised lamb ragu,
matsutake, oregano

- or -

ricotta gnudi
black truffle, poached new crop
chestnut, parmesan
- supplemental \$18

4.

cage free chicken breast
leg farce, salsify

- or -

roasted black cod
mussel butter, creamed
brussels, finger lime

and for the table
farro verde
glazed arrowhead cabbage

5.

hojicha opera
hojicha sponge, chocolate
cremeux, compressed pear

- or -

apple crumb cake
lucy glow apple, satsuma,
jack & remi orange bay leaf
ice cream

*a 5% 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*