

dinner

OYSTERS

calm cove – wa	2.5
hama hama – or	2.5
fanny bay – bc	2.5
miyagi – ca	2.5
st. simone – nb	3
shellfish plateau	48

APPETIZERS

POUTINE	12
kennebec fries / vermont cheddar short rib gravy	
ASPARAGUS SOUP	9
crème fraiche / tempura asparagus	
MIXED LETTUCES	10
sourdough croutons red wine vinaigrette	
ZUCKERMAN'S ASPARAGUS	13
leeks / ramps preserved lemon	
HIDDEN SPRINGS FETA SALAD	12.5
rucola / walnuts fava beans / fried artichokes	
CALIFORNIA HALIBUT	14.5
beets / radishes / ramp vinaigrette	
CRISPY SHRIMP	15.5
spicy green beans / serrano ham almonds	
NETTLE SPÄTZLE	13
pork belly / fava beans	
FRESH TAGLIATELLE	12
green garlic / snap peas parmesan cream	
VEAL SWEETBREADS	14
english peas / bacon browned butter jus	
FOIE GRAS	23
cured / sautéed kumquats / rhubarb / huckleberries	

SNACKS

PICKLED VEGETABLES	5
MARINATED OLIVES	5.5
orange / mint / chili	
MIXED NUTS	5.5
truffle honey / sea salt	

ENTRÉES

LOCH DUART SALMON	26.5
artichokes / fava beans serrano ham jus	
PETRALE SOLE	27
onion fondue / baby shiitakes chorizo / manila clams	
ALASKAN LING COD	27.5
english peas / ramps garlic purée	
BUCKWHEAT POLENTA	23
spring vegetables grana padano	
FULTON VALLEY CHICKEN	24
asparagus / sweetbreads gizzard panzanella	
BEELER PORK LOIN AND SHANK	28
cherries / fennel / turnips	
PRIME NEW YORK STEAK	32
braised short rib / crushed fingerlings snap peas/ bacon	

Gratuity of 18% may be added to parties of 6 or more guests

In response to the Healthy San Francisco Initiative, a 4% surcharge will be added to all food and beverage sales
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