

New Year's Eve 2019

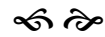


King Crab

sticky rice, lemongrass ham hock broth, banana blossom

First Course Sommelier Selection

Wine Pairing



Ahi Tuna

cucumber, black sesame, yuzu crystals

Oxtail Raviolo

meyer lemon, parsley pistou, shaved octopus

Langoustine

sake butter, local seaweed, satsuma tangerine, buddha's hand infusion

Second Course Sommelier Selections

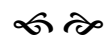
Selection 1

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Selection 2

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Selection 3



A5 Wagyu Strip

mendocino uni, black sea salt, aka miso glazed green onion

Alba White Truffle

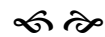
artichoke, cauliflower aligoté, 25-year-old balsamic

Third Course Sommelier Selections

Selection 1

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Selection 2



Black Sea Bass

mutsu apple, confit smashed sunchoke, endive, serrano ham

Wild Turbot

farro verde stuffed cabbage, hollandaise, fried oyster, mandarinquat carpaccio

Veal Chop

bacon wrapped yukon gold potato pavé, crisp brussels sprouts, huckleberry, madeira jus

Main Course Sommelier Selections

Selection 1

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Selection 2

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Selection 3



Cotton Cheesecake

ube, meyer lemon curd, wafer tuile

Gâteau Basque

poached pears, almond cream, tahitian vanilla

Mexican Chocolate Panna Cotta

sweet milk crémeux, canela, rice cracker

Dessert Course Sommelier Selections

Selection 1

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Selection 2

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Selection 3



Chocolate & Cheese

Dessert Course Sommelier Selection

Wine Pairing



\$235. per person

Sommelier Wine Selections: supplemental \$150. per person

A 5.5% charge will be added for San Francisco Employer Mandates.
A twenty percent service charge will be added.

