

TASTING MENU

TUNA CRUDO

english pea, fennel, meyer lemon, mint

Lebeau-Batiste, Chardonnay, 'Tradition', Champagne, France NV

ALEPPO FUSILLI

pork sugo, broccolini, calabrian chili

ASPARAGUS + MASCARPONE DOPPIO

preserved lemon, pea shoots

Weingut Abraham, Pinot Noir Rose, 'Upupa', Alto Adige, Italy '22

TORTELLINI EN BRODO

mortadella, oregano, prosciutto brodo

Occhipinti, Zibbibo, 'SP68', Vittoria, Sicily, Italy '23

MT. LASSEN TROUT

fava leaf, horseradish crema, spring onion

Chateau Cambon, Gamay, Beaujolais Villages, Burgundy, France '23

DARK CHOCOLATE BUDINO

caramel-espresso crema, sea salt

Fred Jerbis, Vermut, Friuli, Italy NV

90 per person

50 optional wine pairing



full table participation is required

we donate 1% of sales to Zero Foodprint to support regenerative farming

6.5% charge is added to cover San Francisco restaurant mandates

VEGETARIAN TASTING MENU

AVOCADO

english pea, buttermilk, wasabi, dill vinegar

Lebeau-Batiste, Chardonnay, 'Tradition', Champagne, France NV

ASPARAGUS + MASCARPONE DOPPIO

preserved lemon, pea shoots

BLACK TRUMPET CAMPANELLE

yellowfoot, black garlic, lacinato kale, caciotti

Weingut Abraham, Pinot Noir Rose, 'Upupa', Alto Adige, Italy '22

CORONE EN BRODO

ricotta, spring onion broth, warming spice oil

Occhipinti, Zibbibo, 'SP68', Vittoria, Sicily, Italy '23

CAULIFLOWER

fava, horseradish crema, spring allium

Chateau Cambon, Gamay, Beaujolais Villages, Burgundy, France '23

DARK CHOCOLATE BUDINO

caramel-espresso crema, sea salt

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