



HAPPY MOTHER'S DAY

Raw Bar

Oysters 21/40

Shrimp Cocktail 25

Tuna Poke 24

Beef Tartare 21

Grand Seafood Platter 140

First Course

Baby Beets

Goat Cheese Mousse, Cara Cara Orange, Champagne Vinaigrette

Lobster Bisque

Brandy Foam, Sour Dough Croutons

Little Gem Caesar

White Anchovies, Sour Dough Croutons, Candied Lemon

Main Course

Tuna Nicoise

Seared Ahi Tuna, Soft Cooked Egg, Tapenade Vegetables Provencal

Duck Confit

French Lentils, Radicchio, Blood Orange Vinaigrette

Crab Madam

Dungeness Crab, Mornay, Sunny Side Egg

Petite Filet Mignon

Pommes Ana, Lobster Bearnaise

change your steak! 9oz Filet add \$12, 14oz New York add \$15, 14oz Ribeye add \$18

Dessert

White Chocolate Cheesecake

Almond Graham Crust, Blueberry Compote, Almond Streusel

Berry Tart

Basil Cake, Macerated Berries, Pastry Cream

Hot Fudge Cake

Chocolate Sauce, Wet Walnuts, Vanilla Ice Cream

75. prix fixe

A 20% service charge will be added.

Vegetarian & special dietary requests are met with enthusiasm!

California Law advises patrons that "Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness."

A 6% surcharge will be added to all food & beverages for San Francisco employer mandates.

