
FLOUR
+ WATER
HARVEST
TASTING
MENU
2022

MELON

MASCARPONE
ambrosia melon & trout roe

HALIBUT CRUDO
fermented melon, avocado, lemon verbena

FORAGED

MUSHROOM ARANCINI
chanterelle miso aioli

TRUFFLE SFORMATO
thyme, potato crumb, parmigiano fonduta

CORN

HOPI BLUE CORN CAPPELLETTI
huitlacoche, cinnamon basil

FROM THE SEA

MONTEREY SEAWEED TAGLIARINI
red abalone, urfa chili, uni butter

EGGPLANT

TORTELLINI EN BRODO
eggplant, tomato consommé, basil oil

PEPPER

JIMMY NARDELLO AGNOLOTTI
veal, oregano breadcrumb

CHIVE SORPRESE
veal sausage, summer peperonata, cranberry beans

SACRED LEAF

HOJA SANTA GELATO
chinotto

125 per person
65 wine pairing

full table participation is required
1% charge is added to contribute to Zero Foodprint
6% charge is added to cover San Francisco restaurant mandates