



FORAGER MENU

HALIBUT CRUDO

radish, seabuckthorn, calabrian chili

RAMP SFORMATO

wild rice, balsamico, three cornered leek-miso crema,
parmigiano reggiano

GRILLED MOREL MUSHROOM

koshihikari rice, morel-miso, egg yolk, gouda crema

KOJI TONARELLI

cordyceps, sage brush carbonara, parmigiano reggiano

RAVIOLINI

nasturtium, dandelion, ricotta, ramp, meyer lemon

DULSE SEAWEED RIGATONI

sea urchin, fennel dashi, squid ink breadcrumb, chive

PORCINI TORTELLINI IN BRODO

nettle, douglas fir

ROCK COD INVOLTINI

artichoke, 'nduja, nettle, fennel, taggiascia olive

CANDY CAP MUSHROOM GELATO

huckleberry jam & caramelized white chocolate



135 per person
65 wine pairing

full table participation is required

1% charge is added to contribute to Zero Foodprint

6.5% charge is added to cover San Francisco restaurant mandates

VEGETARIAN FORAGER MENU

AVOCADO

radish, seabuckthorn, calabrian chili

RAMP SFORMATO

wild rice, balsamico, three cornered leek-miso crema,
parm frico

GRILLED MOREL MUSHROOM

koshihikari rice, morel-miso, egg yolk, gouda crema

KOJI TONARELLI

cordyceps, sage brush carbonara, parmigiano reggiano

RAVIOLINI

nasturtium, dandelion, ricotta, ramp, meyer lemon

DULSE SEAWEED RIGATONI

kombu, fennel dashi, sourdough breadcrumb, chive

PORCINI TORTELLINI IN BRODO

nettle, douglas fir

EGGPLANT

artichoke, nettle, fennel, taggiascia olive

CANDY CAP MUSHROOM GELATO

huckleberry jam & caramelized white chocolate



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