

# SF RESTAURANT *week*

## AMBERJACK CRUDO

kombu, radish, fennel, cara cara ponzu, sorrel

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## *OPTIONAL SUPPLEMENT (\$50)* CREME FRAICHE PANNA COTTA

fava bean, osetra caviar

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## TALEGGIO SCARPINOCC

aceto balsamico, parmigiano reggiano

## ENGLISH PEA CAVATELLI

snap pea, pea leaf, preserved lemon, toma, horseradish

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## TORTELLINI IN BRODO

prosciutto, evoo, parmigiano

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## PANCETTA-SPICED PORK BELLY

shaved fennel, wild arugula, english pea, camelized onion

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## CHOCOLATE BUDINO

espresso-caramel crema, sea salt



**90** per person

**50** optional wine pairing

full table participation is required  
a **6.5%** charge will be added to cover SF restaurant mandates fees