

SF RESTAURANT *week*

AMBERJACK CRUDO

kombu, radish, fennel, cara cara ponzu, sorrel

Palmento Costanzo, Carricante, Etna, Sicily, Italy '24

OPTIONAL SUPPLEMENT (\$50)

CREME FRAICHE PANNA COTTA

fava bean, osetra caviar

TALEGGIO SCARPINOCC

aceto balsamico, parmigiano reggiano

ENGLISH PEA CAVATELLI

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

Hammerling, Sparkling Red, 'Big Night', California '24

TORTELLINI IN BRODO

prosciutto, evoo, parmigiano

Weingut Niklas, Schiava, Alto Adige, Italy '24

PANCETTA-SPICED PORK BELLY

shaved fennel, wild arugula, english pea, camelized onion

Ayunta, Nerello Mascalese, 'Navigabile', Etna, Sicily, Italy '19

CHOCOLATE BUDINO

espresso-caramel crema, sea salt

Fred Jerbis, Vermut, Friuli, Italy NV

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



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AVOCADO

kombu, radish, fennel, cara cara ponzu, sorrel
Palmento Costanzo, Carricante, Etna, Sicily, Italy '24

TALEGGIO SCARPINOCC

aceto balsamico, parmigiano reggiano

ENGLISH PEA CAVATELLI

snap pea, pea leaf, preserved lemon, toma, horseradish
Hammerling, Sparkling Red, 'Big Night', California '24

TORTELLINI IN BRODO

celery root, nettle, parmigiano

Weingut Niklas, Schiava, Alto Adige, Italy '24

MAITAKE

shaved fennel, wild arugula, english pea, camelized onion
Ayunta, Nerello Mascalese, 'Navigabile', Etna, Sicily, Italy '19

CHOCOLATE BUDINO

espresso-caramel crema, sea salt

Fred Jerbis, Vermut, Friuli, Italy NV

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