

SF RESTAURANT week

BLUEFIN CRUDO

bottarga, muscat grape, meyer lemon

Palmento Costanzo, Carricante, Etna, Sicily, Italy '25

TALEGGIO SCARPINOCC

aceto balsamico, parmigiano reggiano

STROZZAPRETI

chanterelle, turnip, wasabi, pecorino toscano

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

TORTELLINI IN BRODO

ham hock, shelling bean, chives

Weingut Niklas, Schiava, Alto Adige, Italy '24

PORK BELLY

apple, agrodolce, collard greens

Piquentum, Refošk, Istria, Croatia '21

CHOCOLATE BUDINO

espresso-caramel crema, sea salt

Fred Jerbis, Vermut, Friuli, Italy NV



90 per person

45 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

cured egg yolk, muscat grape, meyer lemon

Palmento Costanzo, Carricante, Etna, Sicily, Italy '25

TALEGGIO SCARPINOCC

aceto balsamico, parmigiano reggiano

STROZZAPRETI

chanterelle, turnip, wasabi, pecorino toscano

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

TORTELLINI IN BRODO

matsutake mushroom, chive

Weingut Niklas, Schiava, Alto Adige, Italy '24

HONEYNUT SQUASH

apple, agrodolce, collard greens

Piquentum, Refošk, Istria, Croatia '21

CHOCOLATE BUDINO

espresso-caramel crema, sea salt

Fred Jerbis, Vermut, Friuli, Italy NV



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