



## *Valentine's Day*

Tuesday, February 14, 2012

### *Amuse Bouche*

#### *First Course*

**MALPEQUE OYSTERS ON THE HALF-SHELL**  
rice wine mignonette powder

**BEET CARPACCIO**  
radishes, fresh chèvre, sherry vinaigrette

**HAND-PICKED DUNGENESS CRAB**  
hearts of palm, grapefruit, elderflower

**SWEETBREAD RAVIOLI**  
black trumpets, applewood-smoked bacon, tarragon, meyer lemon

**DUNGENESS CRAB VICHYSOISE**  
yukon gold potato, crème fraîche cloud, chive oil

**LIGHTLY SMOKED TASMANIAN OCEAN TROUT "MI CUIT"**  
rösti, 62° egg, pancetta vinaigrette

**SHAVED BEEF TONGUE SALAD**  
napa cabbage, apple, horseradish

**CAESAR SALAD**

#### *Main Course*

**PAN-SEARED DAY BOAT SCALLOPS**  
fennel, asian pear, vanilla

**LIBERTY FARMS DUCK BREAST**  
duck sausage, farro, wild nettles, earl grey jus

**BRAISED BEEF SHORT RIBS**  
potato purée, horseradish, natural jus

**GRILLED PAINTED HILLS N.Y. STEAK**  
Anson Mills jalapeño-corn polenta, swiss chard

**GRILLED WILD STURGEON**  
creamed spinach, salsify, bone marrow

**PETRALE SOLE**  
shrimp, clams, mussels, saffron

**GARDEN GREENS TORTELLINI**  
walnuts, brown butter, parmesan

\$75 per person

#### *Menu Items Subject to Change*

*In response to San Francisco employer mandates a  
4% surcharge will be added to all food and beverage sales.  
An 18% service charge will be added to parties of six or more.*

Chef-Partner Mark Dommen / Pastry Chef Patti Dellamonica-Bauler