



F E E D T H E P E O P L E

SF Chefs Week
Dinner Menu
\$35 for 3 courses

Whole tomato salad with baby red oak lettuce, mozzarella ciliegine

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Duck confit hash with roasted potatoes and over easy egg

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Chocolate chili cheesecake with chicharrón crust

Chef Gustavo Romero Veytia/Sous Chef Kate Kiernoziak