



## Small Plates

### **Corn Soup - 12**

*Truffle Popcorn*

### **Baby Gem Salad - 12**

*Shinko Pears, Candied Pecans, Point Reyes Blue Cheese, Sherry Vinaigrette*

### **Dungeness Crab - 18**

*Avocado, Lemongrass Gazpacho, Micro Cilantro*

### **Thai Fish Cakes - 14**

*Infused Salad of Lemongrass, Lime Leaf and Chili, Pickled Cucumber*

### **Endive Salad-14**

*Heirloom Tomatoes, Guanciaie, Lemon Thyme Truffle Vinaigrette*

### **Ahi Tuna Poke - 16**

*Ginger, Toasted Sesame, Hazelnuts*

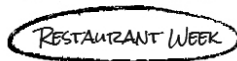
## SF Chefs Week Menu \$35

*Thai Fish Cakes- Peanuts, Sweet & Sour Cucumber*

**Pan Roasted Pork Tenderloin - Succotash, Seasonal Stone Fruit Compote**

**Blueberry Tart - Vanilla Gelato**

SF Chefs 2011



***Sommelier Selected Wine Pairings \$18***

## Large Plates

### **Berkshire Pork Chop - 32**

*Fresh White Corn Succotash, Seasonal Stone Fruit Compote*

### **Pan Roasted Pacific Halibut- 30**

*Manila Clams, Mussels, Grits, Cioppino Broth*

### **Steelhead Trout - 28**

*Forbidden Fried Rice, Spiced Carrot Purée, Young Vegetables*

### **Barbeque Sonoma Quail - 30**

*Paprika Honey Glaze, Panzanella, Fava Beans, Snap Peas*

### **Pan Roasted Noisettes of New Season Lamb - 32**

*English Pea Salad "Ala Francaise", Shaved Umbria Truffle, Chilled Pea Shooter, Bacon, Natural Jus*



## Summer Tasting Experience

### Amuse Bouche

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### Ahi Tuna Poke

*Ginger, Toasted Sesame, Hazelnuts*  
Momokawa Junmai Ginjo Sake, Oregon

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**Oyster and Shiitake Mushroom Israeli Cous Cous Risotto**  
Antica 'Antinori Family Estate' Chardonnay, Napa Valley 2008

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### Barbeque Sonoma Quail

*Paprika Honey Glaze, Panzanella, Fava Beans and Snap Peas*  
Gargiulo Vineyards "Money Road Ranch" Rosato di Sangiovese, Oakville Napa Valley 2007

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### Intermezzo

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### Pan Roasted Pacific Halibut

*Manila Clams, Mussels, Grits, Cioppino Broth*  
Hirsch Vineyards 'Ngima's Cuvee' Pinot Noir, Sonoma Coast 2009

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### Pan Roasted Noisettes of New Season Lamb

*English Pea Salad "Ala Francaise", Shaved Umbria Truffle, Chilled Pea Shooter, Bacon, Natural Jus*  
Duende Tempranillo, Clements Hills California 2008

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### Strawberry Soufflé

*Vanilla Anglaise*  
Joseph Phelps Vineyards 'Eisrebe' Napa Valley 2007

**Seasonal Tasting Experience Menu \$95**

**Sommelier Selected Wine Pairings \$65**

**Executive Chef Rick Bartram**

*18% Gratuity will be added to parties of 6 or more*