



SF Restaurant Week Dinner Menu April 5-14, 2024

\$65 per person 3 Courses Dinner Menu

Choose 1 in each category

FIRST COURSE

MIXED SEAFOOD GRILL,

assortment of shrimp, scallops, octopus, oyster, persillade & red pepper coulis

~or~

LOBSTER "ESCARGOT STYLE"

oven baked with garlic butter +8

~or~

BURRATA CHEESE-TRUFFLE/PORCINI RAVIOLI (appetizer size)

crust of parmiggiano, hazelnut shaved winter truffle

~or~

ARUGOLA SALAD,

apple, walnut, goat cheese, cider mustard vinaigrette

SECOND COURSE

GRILLED HANGER STEAK,

broccolini, roasted cherry tomato, pearl of mozzarella, roasted potato

~or~

CIOPPINO-

San Francisco fisherman's stew of local fish, calamari, clams and mussels in lobster broth

~or~

RAVIOLI

braised ossobuco ravioli, saffron sauce

~or~

PAPPARDELLE AL RAGU DI CHINGIALE,

wild boar ragu

~or~

FILLET OF MEDITERRANEAN BRANZINO

white wine sauce with lemon, olives, capers

~or~

PRIME RIB-EYE "all-meat-no-fat",

black pepper crusted with red wine sauce-rib jus +20

THIRD COURSE

TIRAMISU "Pick Me Up"

lady finger lady fingers, espresso, rum, mascarpone, zabaglione

~or~

HOLY CANNOLI

mascarpone cream, candied citrus & ginger bittersweet chocolate & pistachios

~or~

AFFOGATO

one shot of hot espresso is poured over rock cold vanilla bean gelato

The Restaurant week Menu is designed for each guest to enjoy individually not shared :or selected from regular restaurant menu Items may be ordered in addition. Beverages, tax and gratuity not included. Menu subject to change.

