



SF RESTAURANT WEEK

April 5th – 14th

Lunch

2 course \$30

Beef Carpaccio | horseradish and garlic aioli, capers, crispy shallots, arugula, pecorino romano

Pan Roasted Trout | crush new potatoes, spring onions, whole grain mustard, asparagus, brown butter sauce

Dinner

3 course \$ 65

Beef carpaccio, horseradish and garlic aioli, capers, crispy shallots, arugula, pecorino Romano

Braise short ribs, mash potatoes, cipollini onions, spring vegetables, beef jus

Rhubarb Strawberry tart, whipped vanilla, cream fraiche