

# Spring Tasting Menu



## *1st Course*

### **DUNGENESS CRAB SALAD**

toasted brioche, mangalitsa lardo, avocado mousse

*Taittinger, Brut La Francaise, Brut, Reims NV*

## *2nd Course*

### **DELTA ASPARAGUS LINGUINI**

shaved serrano ham, farm egg, house cured salmon caviar

*Grüner Veltliner, Schloss Gobelsburg, Renner,*

*Kamptal Reserve 2012*

## *3rd Course*

### **PAN ROASTED ALASKAN HALIBUT**

english pea risotto, fava bean pistou, sauce ravigote

*Chardonnay, Alice et Olivier de Moore, Bel-Air et Clardy, Chablis 2012*

## *4th Course*

### **MESQUITE GRILLED PETITE FILET OF BEEF**

green garlic soubise, grilled ramps, morel vinaigrette

*Cabernet Sauvignon, Neal Family, Napa Valley 2011*

## *Dessert*

### **NASTURTIUM CRÈME BRULEE PROFITEROLE**

caramel, strawberries, elderflower syrup

*White Riesling, Navarro, Cluster Select, Anderson Valley 2013*

**TASTING MENU 90 | WINE PAIRINGS 70**

*5% service charge included for San Francisco Employer Mandates*