



2 Townsend Street . San Francisco . 415.512.0749

### Soup

Soup of the day      cup/3.75...bowl/4.75

### Appetizers

Ceviche: wild Atlantic cod, marinated in ginger & organic lime with organic red onions, jalapeño & organic cilantro, with organic pineapple salsa/7.00

Gnocchi house made with fresh ricotta, grana parmesan & lemon zest, served with purée of yellow pepper with toasted almond/6.75

Grilled polenta, creamy mushroom-madeira sauce/6.50

Pan seared sesame crusted Tombo tuna with wasabi cream, crispy noodles & organic spring greens/6.50

Wild Alaskan Sockeye salmon, smoked over hardwood, served with potato-carrot pancakes, red onion & capers/7.00

Grilled mesquite-smoked prawns, organic greens, grilled portabella mushrooms, pesto vinaigrette & polenta croutons/7.25

Crab Cake, organic greens, remoulade/7.00

### Salads

Baby organic spinach & wild arugula with organic Satsuma mandarins, red baby beets, radish sprouts, pecan crusted Laura Chenel goat cheese, citrus vinaigrette/6.50

Mixed organic greens, balsamic vinaigrette/5.50  
with crumbled Shaft's California cave blue/6.50    Or Laura Chenel goat cheese/6.50

Shaft's California cave blue cheese, organic d'Anjou pears, organic greens, fire roasted walnuts & citrus vinaigrette /7.50

Caesar salad, with organic romaine, grana Parmesan/7.00

The Wedge: organic romaine heart with creamy Shaft's California blue cheese dressing & diced organic Roma tomatoes/6.00

### PRIX FIXE MENU

Choose:

Any appetizer, or salad, or soup

Any Main Course

Any Dessert

**22.95**

(may not be combined with any other offer)

## Pastas & Risotto

Baked Ziti: Imported pasta with Asiago, Pecorino Toscano, Grana Parmesan and organic tomato basil sauce & white sauce, finished with focaccia bread crumbs/13.25

Imported organic fettuccine with fresh wild Hopper prawns, Hobbs' prosciutto, organic Roma tomatoes, grilled red cipolini onions & wild arugula/13.95

Homemade Ravioli filled with organic spinach, ricotta, caramelized organic onions & pine nuts, in a fresh organic tomato basil sauce/14.25

Winter Mushroom Risotto with all organic: Yellowfoot Chanterelles, red chard, roasted butternut squash & balsamic grilled red onions, finished with apple smoked Gruyere/14.25...Add chicken breast/16.25

## Seafood

Fillet of Wild Northern Steelhead, seared & roasted, with sesame-citrus glaze, ginger-scallion risotto cakes & organic baby bok choy/15.25

Fillet of Petrale sole, sauteed and served with white wine, lemon and caper sauce, grilled organic seasonal vegetables and roasted organic garlic red potatoes/15.25

Crab Cakes served with all organic grilled vegetable salad, greens & organic mango salsa/17.50

## Meats & Poultry

Eden natural Kurobuta Berkshire pork chop, grilled & served with a rum, pomegranate & maple sauce, with a gratin of all organic gold potatoes, caramelized red onions & spinach/16.50

Chicken pot pie with all organic carrots, onions, celery & red garnet yams, thyme, rosemary & roasted organic Rocky chicken, topped with traditional pie crust/13.00

Vegetable pot pie with grilled organic vegetables in white Cheddar & Emmenthaler Swiss cheese sauce, topped with traditional pie crust/12.75

Lamb Stew, New Zealand natural, free range, braised with smoked paprika, organic celery, onions & carrots with red wine, garnished with sour cream, served with basmati rice pilaf/13.75

Choice Niman natural brisket, braised with red wine, balsamic & brown sugar, served with organic roasted garlic mashed gold potatoes/14.75

Turkey Meat Loaf, served with organic roasted garlic mashed gold potatoes, with a red wine mushroom sauce/12.25

Hamburger (naturally raised beef) on a whole wheat roll from our bakery, with hand-cut Texas fries/9.50 with white Cheddar, Monterey jack, Emmenthaler Swiss, or blue cheese/10.50

Choice natural Angus rib eye steak, grilled, finished with a port-balsamic reduction, served with organic roasted garlic mashed potatoes, seasonal organic vegetables/16.75

## Side Dishes

5.00

Macaroni & cheese

Organic roasted garlic mashed gold potatoes

Grilled polenta

Texas fries

Basmati rice

Today's vegetables

Potato-carrot pancakes(4)

Roasted organic garlic red potatoes

There is a charge of 3.50 for split main courses. A gratuity of 18% will be added to parties of 6 or more.

An appropriate charge will be applied to substitutions.