

SAMPLE MENU ONLY
please call for current selections



2 Townsend Street . San Francisco . 415.512.0749

Soup

Soup of the day cup/4...bowl/5

Appetizers

Ceviche: wild Cod, marinated in ginger, lime, red onions,
jalapeño & cilantro, with mango salsa/7

Grilled polenta, creamy mushroom-madeira sauce/7

Gnocchi house made with fresh ricotta, grana parmesan & lemon zest, served with
a drizzle of chive pesto /7

Wild smoked Alaskan Sockeye Salmon, served with potato-carrot pancakes,
red onion & capers/7

Grilled mesquite-smoked prawns, organic greens, grilled portabella
mushrooms, pesto vinaigrette& polenta croutons/7

Crab Cake, organic greens, remoulade/7

Sesame seared Tombo Tuna with crispy noodles and wasabi cream/7

Organic heirloom tomatoes, basil & Italian Buratta mozzarella with wild arugula & drizzle of
condimento di Borgo /7

Salads

Baby organic spinach with Basc pears, red &
gold baby beets, radish sprouts, almond crusted Laura Chenel
goat cheese, citrus vinaigrette/7

Mixed organic greens, balsamic vinaigrette/5
with crumbled Shaft's California cave blue/7 Or Laura Chenel goat cheese/7

Shaft's California cave blue cheese, organic De Voto Orchards Gala apples, organic greens,
fire roasted walnuts & citrus vinaigrette /7

Caesar salad, with organic romaine, grana Parmesan/7

The Wedge: organic romaine heart with creamy Shaft's California blue cheese
dressing & organic mixed medley cherry tomatoes/7

PRIX FIXE MENU

Choose:

Any appetizer, or salad, or soup

Any Main Course

Any Dessert

24

(may not be combined with any other offer)

Pastas & Risotto

Baked Ziti: with imported Asiago, aged Pecorino Romano & Grana parmesan, with red & white sauces; finished with focaccia bread crumbs/13

Fettuccine & Meatballs: natural beef with roasted organic Italian fettuccine, creamy tomato basil sauce/13

Ravioli filled with organic spinach, ricotta, caramelized organic onions & pine nuts, in a tomato basil sauce/15

Mushroom Risotto with all organic: Chanterelles, leeks, mixed medley cherry tomatoes, diced red garnet yams, beet greens, finished with apple smoked gruyere/14
add chicken breast/16

Seafood

Fillet of Wild Coho Salmon, seared & roasted, with cilantro-toasted almond pesto, red pepper- Ancho chile risotto cakes & organic baby bok choy with grilled yellow onions/16

Fillet of Petrale sole, sauteed and served with white wine, lemon and caper sauce, grilled organic seasonal vegetables & roasted organic garlic red potatoes/16

Dungeness Crab Cakes served with all organic grilled vegetable salad, greens & mango salsa/18

Meats & Poultry

Eden Natural Kurobuta Berkshire Pork Chop, grilled & served with organic pear chutney, organic potato, Parmesan, baby spinach & caramelized red onion gratin /17

Chicken pot pie, roasted free range Mary's chicken with celery, onions, carrots & red garnet yams, served with a traditional pie crust/14

Lamb Stew, New Zealand natural, free range, braised with smoked paprika, celery, onions & carrots with red wine, garnished with sour cream, served over fettuccine/14

Natural Niman Ranch Brisket, braised with red wine & brown sugar, served with organic roasted garlic mashed potatoes/15

Turkey Meat Loaf, served with organic roasted garlic mashed potatoes, with a red wine Crimini mushroom sauce/13

Hamburger (naturally raised beef) on a whole wheat roll from our bakery, with hand-cut Texas fries/9 with sharp white Cheddar, Monterey jack, Emmenthaler Swiss, or blue cheese/10

Choice Natural Angus Rib Eye steak, grilled, finished with a port-balsamic reduction, served with organic roasted garlic mashed potatoes & seasonal vegetables/18

Side Dishes/5

Macaroni & Cheese

Roasted garlic mashed potatoes

Grilled polenta

Texas fries

Basmati rice

Today's vegetables

Potato-carrot pancakes(4)

Roasted small 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.