
SMALL PLATE

OYSTERS ON THE HALF SHELL 26

SHRIMP COCKTAIL 24

SEAFOOD TOWER *petite* 55 / *grand* 98

**SCALLOP CRUDO, PLUM ICE, LICORICE HERBS,
RADISH, TAPIOCA, FRESH WASABI 25**

SEA URCHIN TOAST, YUZU CREME FRAICHE 26

**BEEF TARTARE, SMOKED POPCORN, NORI,
MUSHROOM, PICKLED ONION, JALAPENO 25**

**CRISPY MAITAKE MUSHROOM, EGG CUSTARD,
CAULIFLOWER KIMCHEE, SALMON ROE 24**

OCTOPUS, FERMENTED CHILI PORK BROTH 22

PARKER HOUSE ROLLS, SEAWEED BUTTER 11



SOUP & SALAD

**GEM LETTUCES, CUCUMBER, DILL, RADISH,
BLACK OLIVE DRESSING 23**

**TOMATO, EGGPLANT & PEPPER MARMALADE,
CUCUMBER, PINE NUT TUILE 23**

**SUMMER STONE FRUIT, WATERCRESS,
ALMOND MILK, PUFFED WILD RICE, AVOCADO 19**

**CHILLED ZUCCHINI & MINT SOUP, CORN PUDDING,
FRESH CURDS, CRISPY SQUASH BLOSSOM 22**



ENTRÉE

**EGGPLANT AGNOLOTTI, SUNGOLD TOMATOES,
TONKA BEAN, SZECHUAN PEPPERCORNS 31**

**CRANBERRY BEAN & CORN STEW, ROMANESCO,
CABBAGE, FARRO VERDE, WILD FENNEL 26**

**HALIBUT, BLACK BEANS, CORN, BUTTERMILK,
SQUASH, PEE WEE POTATOES, CILANTRO 36**

**ROASTED CHICKEN, ROMANO BEANS,
PLUM RELISH, COCONUT, RICE 34**

**PORK KATSU, MISO SESAME CABBAGE SLAW,
SCALLIONS, SHISHITO PEPPERS 42**

**GRILLED NY STRIP STEAK, GREEN BEANS,
POTATO PAVE, BLACK TRUFFLE JUS 59**



SIDE

CRISPY FINGERLING POTATOES 12

CHARRED BROCCOLI 12

SPRING ONION GRATIN 12

SMOKED POLENTA 12

TABLESIDE FOR TWO

(Please allow additional time for these offerings)

SONOMA DUCK 165

Steamed Buns, Spiced Honey, Duck Fat Rice, Celtuce,
Snap Peas, Honey Mustard, Chili, Sesame

LAMB SHOULDER GRILLED OVER REDWOOD 96

Onion Gratin, Smoked Polenta, Spring Greens,
Rosemary Lamb Jus

THE PROPER CHEESE CART 52

Seasonal Jam, Fennel Cracker



BROADWAY MENUS

3 COURSES \$65 per person

optional wine pairing for \$33

Choice of:

Soup & Salad

Entrée (*Steak* +\$10)

Dessert

4 COURSES \$85 per person

optional wine pairing for \$42

Choice of:

Small Plate

Soup & Salad

Entrée (*Steak* +\$10)

Dessert

LET US COOK FOR YOU \$115 per person

Chef's Selection of on and off menu dishes.

6 courses with optional wine pairing for \$75.



DESSERT

BAKED ALASKA 16

Rhubarb, Black Sesame, Olive Oil Semifreddo,
Lemon Meringue

HONEY PANNA COTTA 15

Chamomille, Strawberry, Pink Peppercorn

CHOCOLATE CUSTARD CAKE 14

Cocoa Nib Ice Cream, Cherry, Crème Fraiche

*Our menu reflects our commitment to sustainability.
Our culinary team selects the best ingredients available.
We support local organic farms, wild caught fish, and
sustainably raised animals.*

DESSERT WINE

Moussé Fils 'Ratafia La Vie en Meunier' Pinot Meunier
Vallée de la Marne, Champagne 18

Chateau Doisy Daëne Barsac Semillon, Sauvignon Blanc
Bordeaux 2015 19



COFFEE & TEA

COUNTER CULTURE, EMERYVILLE

ESPRESSO 6.50
CORTADO 7.50
CAPPUCINO 7.50
LATTE 7.50

LEAVES & FLOWERS, BERKELEY

DIGESTIVE SEED TEA | Northern California
Herbal | Fennel, Coriander, Cardamom, Ginger, Cumin, Anise 8

GENMAICHA | Kagoshima Prefecture, Japan
Green | Rich, Toasted, Pecan 8

MOUNTAIN SPRING | Fujian Province, China
Oolong | Dewy, Floral, Chestnut 8

GOLDEN HORSE | Yunnan Province, China
Black | Honey, Caramel, Crème Brulée 8

PROPER HOTEL

1100 Market Street, San Francisco, CA 94102
**Valet available at McAllister Street entrance*