
SMALL PLATE

OYSTERS ON THE HALF SHELL 26

SHRIMP COCKTAIL 24

SEAFOOD TOWER *petite* 55 / *grand* 98

**AMBERJACK CRUDO, PRESERVED PEAR, YOGURT,
HORSERADISH, CANDIED FENNEL, BAY LEAF OIL 26**

**SMOKED MUSSEL TOAST, BROCCOLI, DILL,
SUCCULENTS, KOHLRABI, OYSTER CREAM 24**

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

**SUNFLOWER SEED RISOTTO, PINE MUSHROOMS,
GOAT CHEESE, BLACK GARLIC BUTTER 25**

**OCTOPUS, SWEET POTATO, PINE NUT, KALE,
BURDOCK ROOT, CHILI CRUNCH 22**

PARKER HOUSE ROLLS, SEAWEED BUTTER 11



SOUP & SALAD

**BUTTER LETTUCES, CARA CARA ORANGE, GRUYERE,
SUNCHOKE CHIPS, MISO GINGER DRESSING 23**

**APPLE, RADISH, SALSIFY, SALTED DATE ICE CREAM,
CHICORIES, PUMPKIN SEEDS, BROWN BUTTER 23**

**BEETS, WATERCRESS, BUDDHAS HAND, CONFIT,
ALMOND MILK, PUFFED WILD RICE, AVOCADO 19**

**CHESTNUT AND CELERY ROOT SOUP, HAZELNUT,
WHITE CHOCOLATE, TONKA BEAN CREAM 22**



ENTRÉE

**BUTTERNUT SQUASH CAPPALLETTI, SPINACH,
SESAME, CHILI, LIME, FALL SQUASH BROTH 31**

**PARSNIPS, FARRO VERDE PORRIDGE, MAPLE,
CRISPY KALE, PARSLEY, WHIPPED OAT MILK 26**

**MISO GLAZED BLACK COD, CHARRED CABBAGE,
TURNIPS, FRIED RICE, ENDIVE, GARLIC MILK 36**

**ROASTED CHICKEN, BRUSSELS SPROUTS,
PARISIAN GNOCCHI, TRUFFLE MORNAY SAUCE 34**

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

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



*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.*

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



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.



SIDE

CRISPY FINGERLING POTATOES 12

CHARRED BROCCOLI 12

SPRING ONION GRATIN 12

SMOKED POLENTA 12



DESSERT

BAKED ALASKA 16

Pistachio Parfait, Carrot Cake, Crème Fraiche,
Orange Blossom Meringue

APPLE PAIN PERDUE 15

Caramelized Brioche, Tahini Yogurt,
Honey Thyme Ice Cream

CHOCOLATE MOUSSE 14

Dark Chocolate, Milk Chocolate, Caramel Chocolate,
Milk Ice Cream



*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.*

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*