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## 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,  
MUSHROOM, 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.*

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# 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

COPPER LEAF | Yunnan Province, China  
Black | Honey, Malt, Longan Fruit ..... 8

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### PROPER HOTEL

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