
SMALL PLATE

OYSTERS ON THE HALF SHELL 26

SHRIMP COCKTAIL 24

SEAFOOD TOWER *petite* 55 / *grand* 98

HALIBUT CRUDO, BURNT AVOCADO, POMELO,
CRISPY NORI, YUZU KOSHO VINAIGRETTE 26

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

BEEF TARTARE, SESAME, CURED EGG YOLK, TOFU,
BLOOD ORANGE, SORREL, CRISPY BEEF CHIPS 25

SHORT RIB TORTE, SPRING VEGETABLES,
GREEN GARLIC SAUCE, CHILI CRUNCH 26

SCALLOP AND SHRIMP SOUP DUMPLINGS,
CRISPY CABBAGE, PRESERVED PEPPERS 23

PARKER HOUSE ROLLS, SEAWEED BUTTER 11



SOUP & SALAD

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

half 17 / *whole* 23

ASPARAGUS, PARMESAN CUSTARD AND CRUMBLE,
RADISHES, ARUGULA PUREE 23

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

CREAMY ARTICHOKE SOUP, CAPER RAISIN BUTTER,
CRISPY MUSHROOM, CANDIED ORANGE POWDER 22



ENTRÉE

BEET RAVIOLI, TURNIP CREAM, SPINACH,
MEYER LEMON, BRIOCHE BREADCRUMBS 31

FAVA BEAN & SUNFLOWER SEED PORRIDGE,
SPRING ONIONS, CAULIFLOWER, LEMON JAM 26

CRISPY SEA BREAM, RICE CAKES, BROCCOLI RAAB,
KUMQUATS, CRÈME FRAÎCHE & PEPPER JUS 36

ROASTED CHICKEN, SPRING PEAS, POTATO,
FRESH CURDS, LEMONGRASS JUS 34

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

GRILLED NY STRIP STEAK, GRILLED ASPARAGUS,
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 Fraîche,
Orange Blossom Meringue

OLIVE OIL CAKE 15

Strawberry Sorbet, Rhubarb Prosecco Gelée

CHOCOLATE CUSTARD 14

Coffee Granita, Mascarpone, Whipped Honey, Coconut



*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

PROPER HOTEL

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