

central kitchen

savory

ham. greens and herbs. marinated bread. cabot clothbound.	14
goat's whey. ramps. assorted spring beans.	12
raw halibut. fennel juice. meyer lemon. mint and poppy seeds.	14
monterey squid. avocado. celery and almond.	13
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roasted quail in brown butter. black trumpet and nettle ragu.	16
artichokes cooked with chamomile. white beans. salted true cod.	15
charred spring onions. bacon. honey vinegar and frômage blanc.	15
raw and cooked asparagus. crispy leek tops. egg emulsion.	15
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slow baked black cod. olive tapenade. kohlrabi and beets.	25
poached hen. young potatoes. crème fraîche. dill and scallions.	24
spring lamb. spiced carrot puree. dandelion. roasted radishes.	27

tasting menu

participation is required by the entire table

5 courses	79
beverage pairing	50
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cheese (supplement)	6

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*a charge of \$1.95 per guest allows us to provide full health and dental benefits to our staff