

The Perennial

is a restaurant
& bar dedicated to
environmental sustainability.

We believe that food must be
part of the climate change
conversation, and that
restaurants can lead the way.

We're trying to rethink
everything about the food
world, and we're happy to tell
you about it. (Or you can just
enjoy the food.)



Head Chef: Chris Kiyuna
with chefs Richard Lee
& Nicola Carey

www.theperennialsf.com
[@theperennialsf](https://www.instagram.com/theperennialsf)

Dinner Menu

Kernza bread with Perennial butter 4

Pumpkin Seed Bisque 10
crisp sunchoke, cardamom, lemon oil

Cauliflower Toast 12
puntarelle, cilantro, savory glaze

Cheese Tart 12
preserved lemon, fines herbes, watercress

Sunflower Caesar 12
aquaponic lettuces, watercress, poached fennel, buckwheat

Potato Confit with Clam Bagna Cauda 14
carola and laratte potatoes, walnuts, radishes

Roasted Squash 14
butternut squash, trumpet mushroom puree, puffed rice, geranium vinegar

Celeriac Gnocchi 18
fresh cheese, grilled apples, nettles, preserved sudachi

McFarland Springs Trout 26
bone marrow, mussels broth, parsnip, horseradish

Lamb Roast * 27
brussels sprouts, romanesco, black garlic

Milk-Fed Pork * 26
smoky sweet potato, pickled nameko mushrooms, marigold

Pastured Beef * 28
blistered broccoli leaves, anise panzanella, jus

* Cut and price may vary. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

candy cap, parsnip ice cream, citrus

Nasturtium Ice Cream

pecans, persimmons, tarragon

Chocolate Mont Blanc

chestnuts, chestnut cream, puff pastry

Whipped Hibiscus Sorbet

sesame, sorrel

Paramo Coffee

Shadowplay – El Salvador, La Cubana Especial 4

Elevation Tea

Jasmine Green 5

Earl Grey 5

English Breakfast 5

Wild Rooibos 5



THE PERENNIAL

COCKTAILS (\$12 each)

Highballs

Vodka Soda *St. George vodka, water-distilled citrus*
 Gin Tonic *Botanica gin, Small Hand Foods tonic*
 Rum Cola *St. George Agua Libre, cane cola syrup, Fernet Francisco*
 Whiskey Ginger *Four Roses bourbon, fresh ginger, chile*

Lowballs

Stinger *Espirito brandy, garden mints*
 Rust & Char *Sonoma County Distilling rye, charred walnut honey*
 Brave Bull *Tapatio tequila, Paramo coffee liqueur*
 Gin Rose *St. George Terroir, Sutton Cellars, Leopold Bros. Tart Cherry liqueur*

Fun

Salted Lime Collins *Ford's Gin, preserved lime, black pepper, soda*
 Ambrosia *Aviation gin, Meyer cream cordial, orange, egg white*
 Rum Roselle *Caña Brava, Jamaican spiced hibiscus soda*
 Marmalade Cobbler *Alvear amontillado, grapefruit marmalade*

Complicated

Shaddock Rose: *Tapatio blanco tequila, grapefruit cordial, bitters*
 Honey Lift *Espirito brandy, almond orgeat, honey, cacao cream, fizz*
 Pisco Sherbet *Marian Farms Pisquita, pineapple sherbet, cancha*
 Antidote: *Tapatio reposado, hot beef broth, sesame, lime*

BEER

Magnolia Kalifornia Kolsch 4.7% ABV, 12oz 6
 Firestone Opal Saison 7.5% ABV, 12oz 9
 Rare Barrel Forces Unseen Golden Sour 5.4% ABV, 8oz 13
 Magnolia Blue Bell Bitter 4.5% ABV, 12oz 7
 Fieldwork Sea Farmer IPA 7.4% ABV, 12oz 6
 Fieldwork Burning Daylight IPA 6.8% ABV, 12oz 7

NON-ALCOHOLIC

Orgeat Lemonade *almond orgeat, lemon, seltzer* 7

WINE

Sparkling

	gl / bt
Belluard Ayse 'Perles du Mont Blanc' Brut (Gringet) NV	14 / 68
Doyard Chardonnay 'Vendemiaire' Brut (Chardonnay) NV	85
Marie Coutin Pinot Noir 'Résonance' Brut (Pinot Noir) NV	95
Vincent Couche 'Cuvée Chloé' Extra-Brut (PN/Chard) NV	120

White

Dom. de l'Écu Muscadet Sevre et Maine 'Gneiss' (Melon) 2013	42
Gunther Steinmetz Mosel Riesling 2014	10 / 48
Van Volxem Saar Riesling 'Wiltinger Braunfels' 2013	63
Cellar la Salada L'Ermot' Blanc (Macabeu) 2014	52
Massican 'Annia' Napa (Friulano/Chard/Ribolla Gialla) 2014	55
Lieu-Dit Sauvignon Blanc Santa Ynez Valley 2014	14 / 65
Institut Agricol Regional Petite Arvine Valle d'Aoste 2013	58
Breton Vouvray Sec 'la Dilettante' (Chenin Blanc) 2014	46
Domaine du Collier Saumur Blanc (Chenin Blanc) 2012	84
Domaine de la Tournelle 'Fleur de Savagnin' 2012	66
Salvo Foti Carricante 'Aurora' 2014	75
Matthiasson Napa Valley (SB/Ribolla/Semillon/Friulano) 2013	68
Sandhi Chardonnay Santa Rita Hills 2012	16 / 72
Chateau de Beru Chablis Village (Chardonnay) 2013	75
Genot-Boulangier Meursault 'Clos du Cromin' (Chard) 2013	125

Rosé

Fazenda Prádio Rosado (Mencia) 2014	42
San Giovanni Chiaretto Valtènesi (Sangiovese/Barbera) 2014	48
Rootdown Trousseau Amador County 2014	12 / 52

Red

Succés Vinicola Cuca de Llum' (Trepas) 2014	10 / 48
Poe Pinot Noir 'Pinot Nouveau' 2015	12 / 52
Roagna Dolcetto d'Alba Dolcetto 2014	45
Institut Agricol Regional Petit Rouge Valle d'Aoste 2013	58
Bernard Baudry Chinon 'les Granges' (Cabernet Franc) 2014	12 / 52
Pélican Arbois 'Trois Cépages' (PN/Trousseau/Ploussard) 2014	85
Comte Abbattucci Cuvée Faustine' (Sciaccarellu/Niellucciu) 2014	68
Domaine de la Renardiere Trousseau Arbois-Pupillin 2014	66
Julien Sunier Beaujolais Régnié (Gamay) 2014	49
Hirsch Vineyards Pinot Noir 'Bohan Dillon' 2013	74
Copain Pinot Noir Kiser 'En Haut' 2012	125
Jain et Sylvain Gevrey-Chambertin (Pinot Noir) 2013	100
d'Angerville Volnay 'Champans' 1er Cru (Pinot Noir) 2013	250
Gramenon Cotes-du-Rhone 'Sierra du Sud' (Syrah) 2014	68
Wind Gap Syrah Niellessen Vineyard 2013	14 / 68