



2 Townsend Street . San Francisco . 415.512.0749

Soup

Soup of the day cup/3.75...bowl/4.75

Appetizers

Ceviche: Cod marinated in ginger & lime with red onions, jalapeño & cilantro, with organic mango salsa/6.50

Gnocchi, house made with roasted organic Red Garnet Yams, fresh sage, grana parmesan & lemon zest, served with sage brown butter/6.25

Grilled polenta, creamy mushroom-madeira sauce/6.00

Pan seared sesame crusted tuna with wasabi cream, crispy noodles & organic spring greens/5.95

Smoked wild Alaskan Sockeye Salmon, served with potato-carrot pancakes, red onion & capers/6.50

Grilled mesquite-smoked prawns, organic greens, grilled portabella mushrooms, pesto vinaigrette, fresh mozzarella & polenta croutons/6.75

Crab cake, organic greens, remoulade/6.50

Salads

Baby spinach, all organic: Fairchild Tangerines, baby beets & pomegranate seeds, with pistachio crusted Laura Chenel goat cheese, citrus vinaigrette/5.95

Mixed organic greens, balsamic vinaigrette/5.00
with crumbled Shaft's California cave blue/6.00 Or Laura Chenel goat cheese/6.00

Shaft's California cave blue cheese, organic Bartlett pears, organic greens, roasted walnuts & citrus vinaigrette /7.00

Caesar salad, with organic romaine, grana Parmesan/6.50

PRIX FIXE MENU

Choose:

Any appetizer, or salad, or soup

Any Main Course

Any Dessert

21.95

(may not be combined with any other offer)

Pastas & Risotto

- Macaroni & Cheese: elbow pasta topped with house made focaccia breadcrumbs & baked with extra sharp white Cheddar cheese sauce/11.25
- Angel Hair with prawns, sea scallops, mussels & clams, roasted garlic with tomato basil sauce/13.75
- Homemade ravioli filled with organic spinach, ricotta, caramelized organic onions & pine nuts, in a fresh organic tomato basil sauce/13.25
- Winter mushroom risotto with all organic: wild yellow Foot Chanterelles, rapini, red grape tomatoes & balsamic grilled red onions, finished with a dollop of celery root puree/13.25
Add Hobbs' applewood smoked chicken/15.25

Seafood

- Fillet of wild Corvina, seared & roasted, with sesame-citrus glaze, ginger-scallion risotto cakes & wilted organic baby bok choy/13.95
- Fillet of Sole, sautéed & served with a lemon caper white wine sauce with garlic roasted organic red potatoes & organic vegetables/14.25
- Crab cakes served with all organic grilled vegetable salad, greens & mango salsa/16.50

Meats & Poultry

- Pekin duck breast, grilled & served with dried cherry-zinfandel sauce, potato-carrot pancakes & organic vegetables/14.25
- Eden natural Kurobuta Berkshire Pork Chop, grilled & served with a smoked tomato-dark rum-maple sauce, mashed organic red garnet yams & organic vegetables/15.75
- Rosie the Range roasted Chicken pot pie with all organic: carrots, onions, celery, red garnet yams, thyme & rosemary; topped with traditional pie crust/11.95
- Lamb stew, New Zealand natural, free range, braised with smoked paprika, celery, onions & carrots with red wine, garnished with sour cream, served with basmati rice pilaf/12.75
- Choice natural Brisket, braised with red wine & brown sugar, served with Yukon gold roasted garlic mashed potatoes/13.75
- Turkey Meat Loaf, served with organic roasted garlic Yukon Gold mashed potatoes, with a red wine mushroom sauce/11.25
- Hamburger (naturally raised beef) on a whole wheat roll from our bakery, with hand-cut Texas fries/9.00
with white Cheddar, Monterey jack, Emmentaler Swiss, or blue cheese/10.00
- Choice natural Angus Rib Eye steak, grilled, finished with a port-balsamic reduction, served with organic Yukon gold garlic mashed potatoes & organic vegetables/15.50

Side Dishes

3.50

Macaroni & Cheese

- Roasted garlic Yukon gold mashed potatoes
Grilled polenta Texas fries Basmati rice
Today's vegetables Potato-carrot pancakes(4) Roasted small potatoes

There is a charge of 3.50 for split main courses. A gratuity of 18% will be added to parties of 6 or more.

An appropriate charge will be applied to substitutions.