

grill

Dinner

The St. Regis San Francisco
125 3rd Street San Francisco, CA 94103
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STARTERS

CIOPPINO 19
New Potato, Nantes Carrots, Wild Mushrooms
PEI Mussels, Ridgeback Prawns, Manila Clams

DAY BOAT SCALLOPS 18
Roasted Jimmy Nardello Peppers, Fried Leeks
Fairytale Eggplant, Chives

KNOLL FARMS BABY BEET SALAD 14
White Bean Puree, Blood Orange Vinaigrette
Frisee, Arugula, Cracked Hazelnut

ST. REGIS WEDGE SALAD 16
Brioche Crouton, Point Reyes Blue Cheese
Parsley, Bacon, Avocado, Ranch Dressing

ENTRÉES

PAN SEARED BRANZINO 34
County Line Harvest Green Garlic Puree
Roasted Chanterelle Mushroom, Valencia Orange

ROASTED LOCAL HALIBUT 32
Braised Beans, Fire Roasted Heirloom Tomato
Olio Nuovo, Green Olive, Golden Pearl Onions

LIBERTY FARMS DUCK BREAST 39
Charred Radicchio, Sliced Kumquat
Confit Duck Leg, Red Wine Poached Pears
Preserved Pomegranate Vinaigrette

POTATO GNOCCHI 24
Fines Herbs, Preserved Citrus Beurre Fondue
Romanesco, Fried Shallot

SIDES 8

Aligote Potatoes

Seasoned French Fries
Grilled Asparagus

Sautéed Brassicas
Roasted Beets

CHEF'S SPECIAL

HOUSE-MADE PAPPARDELLE 18 / 22
Amatriciana, Bacon, Toasted Black Peppercorn

QUINOA RISOTTO 18 / 22
Brussel Sprouts, Fava Beans, Rainbow Cauliflower

Chef TJ Boyland offers a seasonally curated four course tasting menu 89

Full Participation of the table is required

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
WE PRIDE OURSELVES IN PROVIDING GLUTEN FRIENDLY MENU CHOICES. SOME MENU OPTIONS CAN BE PREPARED GLUTEN FREE, PLEASE BE
AWARE THAT THEY MAY BE PREPARED IN AN ENVIRONMENT WHERE GLUTEN IS PRESENT. PLEASE ASK YOUR SERVER TO ASSIST YOU IN MAKING YOUR SELECTION.

RAW BAR

OYSTERS

\$5 each ~ \$27 half ~ \$52 dozen

MARIN MIYAGI
CALIFORNIA
Herbal & Briny

FANNY BAY
BRITISH COLUMBIA
Smooth, Cucumber Finish

CITRUS CURED AMBERJACK 19
Finger Lime, Yuzu Ponzu
Meyer Lemon Zest, Toy Box Peppers

AHI TUNA TARTARE 18
Castelvetrano Olives, Fennel
Lemon Thyme, Acme Sourdough Crostini

OFF THE GRILL

PETALUMA FARMS HALF CHICKEN 34
Asparagus Spears, Meyer Lemon Confit
Chili Flakes, Pepper Cress

5 DOT RANCH PRIME BEEF 48
Roasted Pepper Coulis, King Trumpet
Rosemary Smashed Potato, Spring Onion
Filet or Ribeye

RACK OF LAMB CHOPS 38
Goat Cheese Polenta, Coachella Valley Corn
Snap Peas, Romesco Sauce

CERTIFIED ANGUS CHEESEBURGER 25
Toasted Brioche Bun
Petaluma Wagon Wheel Cheese
Tarragon Aioli, Red Wine Shallot Compote
Seasoned French Fries or Green Salad
ADD BACON, EGG OR AVOCADO 3
ALSO: TRY THE IMPOSSIBLE BURGER 3