

grill

~ *FIRST COURSE* ~

KNOLL FARM FIG SALAD

Baby Arugula, Laura Chenel Goat Cheese, Candied Walnuts, Aged Balsamic Vinaigrette

~ *SECOND COURSE* ~

DAY BOAT SCALLOPS

Cauliflower, Fried Leeks, Meyer Lemon Dust

OR

SOUP OF THE SEASON

Fresh Market Ingredients

~ *ENTRÉE* ~

6 oz. FILET MIGNON

Aligote Potato, Spaghetti Squash, King Trumpet Mushroom, Veal Jus

OR

ROASTED LOCAL BLACK COD

Braised Butter Beans, Dandelion Greens, Cippollini Onions, Sauce Verte

~ *DESSERT* ~

COCONUT MANGO VERRINE

Malibu Compressed Pineapple, Lime Cake

OR

BAKED ALASKA

Sable Cookie, Pistachio Cake, Raspberry Ice Cream, Rose Jam Sorbet



ST REGIS
SAN FRANCISCO