

grill Dinner



The St. Regis San Francisco
125 3rd Street San Francisco, CA 94103 - t. +1 415 284-4000

TASTE OF SAN FRANCISCO

Blistered Shishito Pepper : Lemon

DUNGENESS CRAB CAKE

Grilled Heirloom Stone Fruits, Crème Fraiche
Sundried Tomato Powder, English Peas and Tendrils

CIOPPINO

Ridgeback Prawns, Manila Clams, PEI Mussels
Roasted Purple Carrots, Fingerling Potato, Wild Mushrooms

Palate Cleansing Champagne Sorbet

FILET OF DOVER SOLE

Fairytale Eggplant Purée, Crispy Leeks
Shishito Peppers Roasted in Coriander, Golden Pearl Onion

GHIRARDELLI MILK CHOCOLATE CRÉMEUX

Espresso Gel
Peanut Feullitine Crumble

Chocolate Truffles

\$89

Wine Pairing \$50

Children Under 12

\$43

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.