

California & European Cuisine

Freshly Picked

Lamb's lettuce, shaved fennel,
chioggia beets, pear, orange supreme,
toasted hazelnuts and vinaigrette

Soupe a l'Oignon au Fromage

Melted onion, leeks, dry sherry, beef broth, thyme
Crouton and bruléed gruyere
*served in espresso cups

Neapolitan Style Pizza

~Leek, fresh thyme and fingerling potato
~Hot peppers, basil and mozzarella
~Slab bacon, mushroom and green olive

Polpette di Melanzane

Eggplant croquettes
Mint, pine nuts and grated parmesan
Fresh herb pesto

Arancini

Fried Risotto Croquettes
Saffron and peas

Buck Wheat Blinis

Smoked salmon or trout, chives, cream fraîche
American caviar

Dungeness Crab Cakes

Cream fraiche, tarragon,
fried capers and celery root

Tuna Crudo

Italian style tuna sashimi
Green olives, lemon, fennel,
red onion, shaved celery, parsley and olive oil

Calamari

Monterey squid with hot peppers,
rosemary and lemon

Pork and Beef Polpette

Italian style meatballs
Crushed tomatoes, chili flakes and parmesan

La Tortilla Española

Spanish style omelet with potatoes and onion
Sofrito-smoked pepper relish
*served in one inch squares

Albóndigas al Jerez

Spanish style meatballs
Sauce romesco- Slow roast tomato, hazelnut,
grilled bread, sherry and parsley

Ham and Potato Croquettes

Yukon gold potatoes, Serrano ham and Manchego cheese
Smoked paprika and lemon aioli

Beef Keftedakia with Tzatziki

Greek style beef skewers
Mint, garlic and Ouzo
Dill, lemon, cucumber yogurt sauce

Indian & North African Cuisine

Pakora

Homemade paneer cheese and seasonal vegetable fritter
Achar Chutney - pickled chile, onion and fresh coriander

Lamb or Potato Samosa

Fried Indian pastries
Ginger, garlic, mustard seed and black cumin
Cilantro chutney and Mint yogurt

Moroccan Bastilla

Grilled chicken, saffron, ginger,
cilantro, almonds and cinnamon
Traditional bric dough

Lamb or Chicken Shish Kebabs

Coriander, cumin and cardamom
Yogurt dill sauce

Latin American Cuisine

Pupusas

Stuffed El Salvadorian corn tortillas
Fresh cheese, mushrooms, spinach, pickled slaw and salsa

Zucchini Potato Pancakes

Jicama, lime, chili powder and cream fraiche

Tamales

Vegetable, chicken or pork
Pasilla chili, roast garlic, tomato and cream fraiche

Chili Rellenos

Batter fried shishito peppers
Fresh cheese and salsa

Peruvian Ceviche

Rock shrimp, scallops, lime, shaved corn,
aji amarillo pepper, orange, ginger, and fried quinoa

Baja Fish Tacos

Handmade tortillas, cornmeal crusted snapper
Purple cabbage, cilantro, cream fraiche, lime and avocado

Carne Asada Tacos

Handmade tortillas, beef brisket, salsa fresca,
grilled green onions, lime and avocado

Peruvian Chicken Empanada

Grilled chicken, rocoto peppers, olives and chopped eggs

Asian Cuisine

Sizzling Crepes

Vietnamese egg crepe with lettuce leaves
Pork shoulder, shrimp and green onion
Lime, rice vinegar, sherry, chilies and garlic

Vietnamese Shrimp Toast

Shrimp mousse, cilantro, green onion and sesame
Pan fried on country white bread

Vietnamese Spring Rolls

Grilled shrimp, glass noodles, mint and chopped peanuts
Nuoc Cham-Garlic, Thai chili, fish sauce, lime

Vietnamese Meatballs

Ground pork, pickled vegetables, cucumber and chili sauce

Uni Shooter

Fresh sea urchin, quail egg, tobiko, grated daikon, scallions
Sake and ponzu

Oysters on the Half Shell

Fresh grated horseradish, yuzu and scallions

Tempura

Batter fried yam, green bean, mushroom, broccoli
Dashi, Mirin, soy and brown sugar

Pork and Shrimp Gyoza

Handmade pot stickers
Fried garlic and green onions
Gyoza dipping sauce

Vegetarian Maki Sushi Rolls

Tamago (egg), pickled burdock, daikon
Avocado, cucumber and shiso

Maki Sushi Rolls

Tuna, crab or smoked eel
Avocado, cucumber and shiso

Pad Thai

Wok fried rice noodles, tofu, salted cabbage, dried shrimp,
bean sprouts, chopped peanuts, green onion,
palm sugar, tamarind and lime

Beef Negi Maki

Beef tenderloin rolled with scallion and grilled asparagus
Sweet soy glaze

Green Papaya Salad

Tomato, Thai basil, long beans,
tamarind, lime and peanuts
*option with pho style beef

Yakitori Chicken Skewers

Sweet Mirin glazed chicken skewers

Thai Sate

Pork shoulder or chicken,
Galangal, chilies and lemongrass
Roasted peanut sauce

Pork Shu Mai

Steamed pork dumplings
Rock shrimp, sesame, ginger and garlic
Shu Mai sauce

Sweets

Dark Chocolate Mousse

72% dark chocolate, salted caramel and butter cookies

Apple and Pear Croustade

Seasonal fruit pies with almond custard

Cherry Clafoutis

Baked custard with black cherries and almonds

Zeppole con Crema Zabaione

Italian style ricotta donuts with
Marsala custard cream

Churros Con Chocolate

Spanish style donuts
Dark chocolate cinnamon cream

Chocolate Spice Cake Roulade with Crème Anglaise

Spiced cake rolled with cherry jam
English custard sauce

Strawberry Short Cakes

Buttermilk biscuits, local berries and cream fraiche

Cannoli

Homemade cannoli shells
Ricotta, pistachios, candied orange zest and chocolate chips

Tiramisu

Espresso soaked Italian finger biscuits
Mascarpone zabaglione, cocoa powder

Cupcakes

Chocolate, vanilla, devils' food
Butter cream, extracts and decorations

Best of San Francisco
A Celebration of SF Neighborhoods

Fritto Misto di Mare

Calamari, shrimp, squash and green beans
Capers, chopped herbs and chili flakes
vegetarian version: all veggies

Corn Chowder

Sweet corn, thyme, celery
Cream and potatoes

Bruschetta

~Tomato, olive, burrata cheese, basil
~Prosciutto, ricotta, fig
~Smashed peas, shaved parmesan, mint, olive oil

Grilled chicken Skewers – Bulgogi style

Shallot, brown sugar, rice wine, Korean chili paste
vegetarian version: Eggplant

Kimchi Fried Rice

Gochujang, toasted sesame oil, nori

Sugar Snap Pea Salad

Ricotta salata, mint, lemon, radishes

Zucchini Fritters

Squash, feta, dill, green olives
Yogurt sauce

Salad Toscanes

Arugula, heirloom tomatoes, fresh mozzarella
Basil vinaigrette

Shu Mai

Steamed pork dumplings
Sesame, ginger, garlic

Sushi

Tuna, crab
Avocado, cucumber, shiso

Pickled ginger, soy, wasabi
vegetarian version: all veggies

Pupusas with Salsa Roja

Handmade and stuffed El Salvadorian corn tortillas
Fresh cheese, mushrooms, spinach, and pickled vegetables

Carne Asada Tacos

Handmade corn tortillas, beef, salsa fresca,
grilled green onions, slaw, salsa verde and avocado
*vegetarian version: mushroom "carnitas"

Sweets

Tartlets

Chocolate with Salted Caramel
Seasonal fruit with almond custard

Orange Mousse with Vanilla Butter Cookies

Ginger and sea salt

Zeppole con Crema Zabaione

Italian style ricotta donuts with
Marsala custard cream

Chocolate Truffles

Dark chocolate, cream
Cocoa nibs, pistachio, coconut

Strawberry Short Cakes

Homemade biscuits, strawberries, whipped cream