



# RESTAURANT WEEK

January 18-29, 2017  
12pm-3pm

## Lunch Menu

**\$25 per person**

(price excludes tax & gratuity)

### *First Course*

*Bruleed Goat Cheese  
Compressed Pear, Wild Arugula  
Walnut Dressing*

### *Main Course*

*Jidori Chicken Roulade  
Cannellini Bean Cassoulet  
Braised Rainbow Carrots*

*or*

*Dungeness Crab Roll  
Louie Aioli, Brioche Bread, Fennel Salad*

### *Dessert*

*Passion Fruit Mousse  
Myers Rum Cake, Passion Fruit Gelee*

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EXECUTIVE CHEF: MICHAEL WONG

EXECUTIVE SOUS CHEF: CHAD BAYLESS



*Farm-to-Table San Francisco Dining*