

SUMMER / FALL 2025



San Francisco, Cal

Menus subject to change based on seasonality

PRIVATE DINING
FAMILY-STYLE MENU \$90

STARTERS

(select two for the table, add an additional starter for \$16 per person)

PETALUMA FARMS DEVEILED EGGS swedish mustard aioli, smoked trout roe, dill (GF)

PRIME BEEF TARTARE potato chips, caper, dijon dressing, fried shallots (GF)

BURRATA TOAST pickled strawberry, roasted pistachio, Spanish olive oil (V) (NUTS)

GREEN GODDESS SALAD gem lettuce, california grapefruit, radish, tarragon, nasturtium, crispy breadcrumbs(V)

TAVERN CAESAR romaine lettuce, white anchovy, focaccia croutons, vacca bianca parmesan

ENTRÉES

(select two for the table, add an additional entrée for \$20 per person)

CALIFORNIA FRIED CHICKEN roasted garlic, crisp woody herbs, lemon (DF)

ROASTED PORK LOIN corn & peach succotash, Nardello peppers, romano beans

GLORY BAY SALMON artichoke hearts, foraged mushrooms, sauce barigoule

EARLY GIRL TAGLIATELLE early girl tomatoes, guanciale, basil, Bay View Pasta tagliatelle (Vg)

BRANZINO fennel gremolata, lemon agrumato, fresh herbs (GF,DF)

\$10/branzino supplement per person

ROASTED PRIME BEEF roasted hen of the woods, potato puree, sauce Au Poivre (GF)

\$20/ prime beef supplement per person beef

Add Truffle to anything* MP (optional)

SIDES

(two sides included with dinner) \$13 per person for additional options

ROASTED SUMMER SQUASH Meyer lemon, espelette pepper, marjoram (V, GF)

BAKED MACARONI & CHEESE smoked olive oil, chives (V)

BURRATA WHIPPED POTATOES olive oil, chives (V)

BLISTERED SUNGOLD TOMATOES leeks, fennel, rosemary (Vg, GF)

PETITE DESSERTS

(two sides included with dinner) \$11 per person for additional options

FRENCH MADELEINES chocolate or vanilla or lemon (V)

CHOCOLATE CUPCAKE with chocolate dulce (V, GF only by request)

PECAN FINANCIERS almond, pecan, vanilla glaze (NUTS)

PATE DE FRUIT seasonal fruit jelly (Vg, GF)

LEMON MERINGUE TART - Meyer lemon curd filling (V, GF)

ALL BILLS WILL INCLUDE A 6% SURCHARGE TO OFFSET THE COST OF PROVIDING HEALTHCARE TO OUR EMPLOYEES

(V) = Vegetarian (gf) = Gluten Free (Vg) = Vegan (DF) = Dairy Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.