

**SPRING SUMMER
2025**

THIS MENU IS ONLY
AVAILABLE TO GROUPS OF
30 PEOPLE OR LESS



San Francisco, Cal

Menus subject to change based on seasonality

**PRIVATE DINING
PLATED MENU**

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SOUPS

(select one, for the entire group)

VICHYSOISE pickled ramp, potato fondant, beach mushroom (V, GF) served cold

MUSHROOM CONSOMMÉ foraged mushrooms, charred leeks (V,GF)

SALADS

(select one, for the entire group)

CITY SALAD Granny Smith apple, wheat berry, red quinoa, blackberries, pickled red onion, mustard vinaigrette (V)

TAVERN CAESAR little gem, parmesan, white anchovy, confit garlic croutons, creamy Caesar dressing

ENTRÉES

(select two for a plated duet) OR (select three for a plated "choice of" entree counts due 3 days prior to event)

No orders are taken during the event, all items must be pre-selected

ORGANIC FRIED CHICKEN buttermilk brine, roasted garlic, crisp woody herbs, lemon

ROASTED PORK LOIN schnitzel, black pepper spaetzle, apple butter mostarda, pork jus

GLORY BAY SALMON artichoke hearts, foraged mushrooms, sauce barigoule

RIGATONI English peas, Morels, creme fraiche, mint

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

\$5 branzino supplement per person

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

\$15 prime beef supplement per person

SPRING RISOTTO fava beans, truffles, stracciatella*, meyer lemon (vegan, cheese is optional*)

Add Truffle MP (optional)*

FAMILY-STYLE SIDES

\$9 per person for additional options)

ROASTED HEIRLOOM CARROTS pickled apricot puree, hazelnut, carrot top salsa verde (V, GF)

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

BURRATA WHIPPED POTATOES olive oil, chives (V)

GRILLED ASPARAGUS rispy shallots, sauce charon (Vegan)

DESSERTS

*(select one, for the entire group) - Sorbet is available for vegan & dairy free guests**

MILLIE FUILLE Caramelized puff pastry, cream filling, mixed berry marmalade.

APPLE COBBLER apples, cinnamon, vanilla, nutmeg servere with vanilla gelato

CHOCOLATE FUDGE CAKE (gf on request) layered chocolate ganache, fresh fruit & creme fraiche

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

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

We add a %6 surcharge to offset the cost of providing healthcare to our employees*

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