

SPRING / SUMMER  
2025



San Francisco, Cal

*Menus subject to change based on seasonality*

PRIVATE DINING  
FAMILY-STYLE MENU

## STARTERS

*(select two for the table, add an additional starter for \$10 per person)*

- DEVILED EGGS** buttermilk biscuit tuille, smoked trout roe, dill
- PRIME BEEF TARTARE** potato chips, caper, dijon dressing, fried shallots (GF)
- BURRATA TOAST** pickled strawberry, roasted pistachio, Spanish olive oil (V)
- CITY SALAD** Granny smith apples, wheat berry, red quinoa, black berry, pickled red onion, mustard vinaigrette(V)
- TAVERN CAESAR** little gem, white anchovy, confit garlic crouton, creamy Caesar dressing, aged parmesan

## ENTRÉES

*(select two for the table, add an additional entrée for \$15 per person)*

- 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** t roasted hen of the woods, potato puree, sauce Au Poivre(CF)
- \$15/ prime beef supplement per person beef**
- SPRING RISOTTO** fava beans, truffles, stracciatella\*, meyer lemon (vegan, cheese is optional\*)
- Add Truffle\* MP (optional)**

## SIDES

*(two sides included with dinner) \$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(Vg)

## PETITE DESSERTS

*(two sides included with dinner) \$7 per person for additional options*

- FRENCH MADELEINES** chocolate or vanilla (V)
- CHOCOLATE CUPCAKE** with chocolate crèmeux (V, GF)
- CARAMEL POPCORN CREAM PUFF** chocolate, white chocolate hazelnut (V)
- LEMON MERINGUE TART** lemon curd filling (V)(GF)

(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.