

**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

**(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.**