



# SF RESTAURANT week

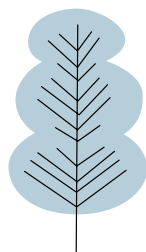
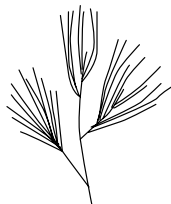
presented by the Golden Gate  
Restaurant Association

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LUNCH (MON - FRI, 11:00AM - 4:30PM)  
JANUARY 22-31, 2020

## FIRST COURSE

ROASTED BEET SALAD  
FARRO, CITRUS, DILL,  
YOGURT VINAIGRETTE, HAZELNUTS



## SECOND COURSE (SELECT ONE)

ROASTED MAITAKE MUSHROOM  
PEPITA ROMESCO, SOFFRITO, DELICATA SQUASH,  
KALE, POMEGRANATE, TOASTED PUMPKIN SEEDS

CHICKEN SANDWICH\*  
CRISPY-FRIED CHICKEN, PIMENTO CHEESE,  
AIOLI, BACON, PICKLES, LETTUCE

BRASSERIE BURGER\*  
GRASS-FED BEEF, TARRAGON AIOLI, PEAR MOSTARDA,  
PICKLED MUSHROOMS, BRIE, BACON ENDIVE

\$25.25 PER GUEST

A 5% CHARGE WILL BE ADDED TO YOUR CHECK TO HELP  
COVER THE COST OF SF BUSINESS MANDATES.

\* THE CONSUMPTION OF RAW OR COOKED PROTEINS  
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



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1% OF RESTAURANT WEEK MENU SALES WILL BE DONATED TO FUND HEALTHY SOIL PROJECTS  
THROUGH ZERO FOOD PRINT/RESTORE CALIFORNIA! VISIT SFRESTAURANTWEEK.COM TO LEARN MORE.