



SF RESTAURANT week

presented by the Golden Gate
Restaurant Association

DINNER (DAILY, 4:30-10:00PM)
JANUARY 22-31, 2020

FIRST COURSE (SELECT ONE)

ROASTED BROCCOLI & MUSHROOMS
PARMESAN SOUBISE, LEMON, TRUFFLE ZEST

CHICKEN LIVER MOUSSE
GRILLED SOURDOUGH TOAST,
SEASONAL ACCOMPANIMENTS

SECOND COURSE (SELECT ONE)

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

DUCK CONFIT SALAD*
LETTUCES, BRASSICAS, BACON LARDON, CROÛTONS,
MUSTARD HERB DRESSING, FRIED DUCK EGG

STEAK SANDWICH*
PICKLED RED ONION, HORSERADISH AIOLI,
PROVOLONE CHEESE, NATURAL JUS

THIRD COURSE (SELECT ONE)

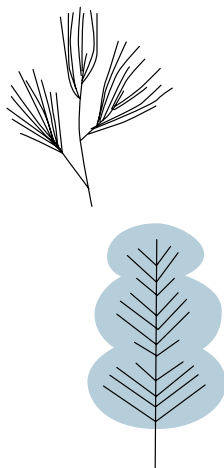
HONOLULU HANGOVER
COCONUT-RUM-SOAKED CHOCOLATE DEVIL'S FOOD CAKE,
COCONUT RUM FILLING, TOASTED COCONUT MARSHMALLOW MERINGUE,
CARAMEL SAUCE, CHOCOLATE SAUCE & WHIPPED CREAM

DAILY SELECTION OF ICE CREAM AND SORBET
ICE CREAM PROVIDED BY MITCHELL'S

\$40.40 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.



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.