



presented by the Golden Gate Restaurant Association

SF RESTAURANT week

Restaurant Week Menu 2020 Lunch \$15.15 Menu

First Course

Gnocchi

Seasonal Farmer Market Vegetables, Fava Bean Puree,
Meyer Lemon Sauce, Peccorino Romano

-or-

Roasted Chicken

Pea Tendrils, Chicken Jus, Farro, Roasted Shallots

Second Course

Almond Crepe

Citrus Riccotta, Berries, Crème Anglaise

-or-

Lava Cake

Flourless Chocolate Cake with Molten Chocolate
Center, Served with Vanilla Ice Cream



1% of Restaurant Week Menu sales will be donated to fund healthy soil projects through Zero Foodprint/Restore California! Visit sfrestaurantweek.com to learn more.



Restaurant Week 2020
Dinner \$40.40 Menu

First Course

Hamachi Crudo

Citrus Segments, Pickled Fresno Chilies, Watermelon Radishes

-or-

Octopus

Corona Bean Puree, Avocado Mousse,
Pickled Serrano, Andouille Sausage

Second Course

Pasta with Clams

Linguine, Calabrese Sausage, Cherry Tomatoes, Lobster Stock

-or-

Pan Seared Salmon

Persian Rice, Pea Tendrils, Red Curry, Lemon Gremolata

-or-

Grilled Lamb Loin

Roasted Potatoes, Seasonal Vegetables, Mint Chimichurri, Lamb Jus

-or-

Pan Seared Pork Chop

Roasted Potatoes & Artichoke, Fava Bean Puree, Pickled Mustard
Seeds, Shishito Pepper Sauce

Third Course

Lava Cake

Flourless Chocolate Cake with Molten Chocolate Center, Served
with Vanilla Ice Cream

-or-

Crème Brulee

Wild Berry Compote & Whipped Cream, Fresh Mint



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