

SF RESTAURANT week

OCTOBER 21-30, 2022

CHEF'S FAMILY-STYLE PRIX FIXE

\$75 PER PERSON

WINE PAIRING

ADDITIONAL \$25 PER PERSON



AMUSE

THAI COCONUT SOUP
AYESHA'S FRESH BAKED CORNBREAD
thai red curry butter

FIRST COURSE

TRUFFLE CAESAR VEG, CBGF
sweet onion crema, parmesan, garlic streusel
'PEKING' SMOKED PORK BELLY BAO BUNS
cucumber, scallion, pork rind, bbq-hoisin

ETUDE

pinot gris
2018, carneros, ca

MAIN COURSE

ST. LOUIS CUT PORK RIBS GF
smokey mama american bbq sauce
'SINALOAN' STYLE MARY'S CHICKEN GF
achiote, chili, sweet potato, avocado, salsa macha
GARLIC FRIED RICE GF
scrambled eggs, peas, garlic butter, sesame

SIGNATURE RIB TRIO GF

-\$8 SUPPLEMENT-
mexican chipotle
korean gochujang
american bbq

4oz FILET MIGNON GF

-\$24 SUPPLEMENT-
hennessy
peppercorn sauce

DAOU

cabernet sauvignon
2021, paso robles, ca

SWEET ENDINGS

KEY LIME CRÊPE CAKE
toasted coconut, raspberries, crème anglaise

We kindly ask the whole table to participate when ordering the SFRW
GF Gluten Free | V Vegan | CBV Can Be Vegan | CBGF Can Be Gluten Free

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Kindly inform your server of any allergies or dietary restrictions.