

SF RESTAURANT week

NOVEMBER 3-16, 2023

75PP | CHEF'S TASTING

45PP | WINE PAIRING

CAVIAR SERVICE

traditional

GOLDEN OSETRA 275 | **RUSSIAN** 195 | **KALUGA** 175

traditional garnish, tiropita, warm pita, zucchini chips

signature bite

WARM RICOTTA TIROPITA 25

kaluga caviar, chive yogurt

first

(choice of)

DIVER SCALLOP 'AVGOLEMONO'

butternut squash, toasted pumpkin seeds

TRIO OF SPREADS & WARM PITA

tzatziki, tirokafteri & melitzanosalata

'SPANIKOPITA' DOPPIO RAVIOLI

bloomdale spinach, melted leeks, manouri, phyllo

DUNGENESS CRAB & ENDIVE

mizithra, 'granch' dressing
(5 supplement)

second

(choice of)

'FAGRI' PINK SNAPPER

fingerling potato, ionian olives, sweet peppers

OAK-GRILLED DAY BOAT SELECTION

wild oregano, santorini capers, lemon vinaigrette

WILD MUSHROOM MOUSSAKA

grilled eggplant, kefalograviera, bechamel

BRAISED LAMB SHANK

'hilopites', garlic pita croutons

third

(choice of)

BAKLAVA CIGAR

toasted walnut, greek yogurt, wild honey

MOSAICO COOKIES

cocoa, biscuit, sea salt

bread service available upon request. for parties of 6 or more, a 20% gratuity will be added for your convenience. a 4% surcharge will be added for all food & beverages for san francisco employer mandate

*the consumption of raw or undercooked eggs, meat, poultry, seafood, oysters and shellfish may increase your risk of foodborne illness. please be sure to kindly inform your server/bartender of any allergies or dietary restrictions