

INTERNATIONAL Smoke

OPTIONAL STARTERS

AYESHA® FRESH BAKED CORNBREAD (2ea)
red thai curry butter 9
*contains shellfish

DOUBLE DUCK WINGS (6pc) GF
mango-habañero glaze, green seasonin' 26

JAPANESE A5 BEEF HOT STONE 2oz. GF
yuzu kosho-wasabi, citrus ponzu 55

ROASTED PACIFIC OYSTERS CBGF
panko, miso butter [6pc 24 | 12pc 48]

ROASTED WHOLE TIGER SHRIMP GF
miso butter [6pc 24]

HAPPY VALENTINE'S DAY!

95pp

FIRST COURSE

HAWAIIAN AHI TUNA CBGF
fried onions, avocado, serrano chili, yuzu ponzu foam

BLACK TRUFFLE CAESAR VEG, CBGF
sweet onion crema, garlic streusel, truffle vinaigrette

'PEKING' SMOKED PORK BELLY BAO BUNS
pickled cucumber, scallion, pork rind, bbq-hoisin

UPGRADE YOUR BAO BUNS + \$25 PP
SMOKED KALUGA CAVIAR POTATO WAFFLE
kaluga caviar, chives, whipped creme fraiche

SECOND COURSE

CITRUS ROASTED VERLASSO SALMON
winter citrus, fennel, carrot ginger purée

PORK BELLY FRIED RICE GF, CBVEG
eggs, peas, garlic, sesame

THIRD COURSE

AMERICAN BARBECUE RIBS GF
smokey mama bbq sauce, sliced pickles

STEAK AU POIVRE GF
four peppercorn-crusting, swiss chard, potato purée

UPGRADE YOUR FILET +\$25 PP
AMERICAN WAGYU NY

MAINE LOBSTER MAC
aged white cheddar, crispy garlic

BRUSSELS SPROUTS GF
soy caramel, lime

DESSERT COURSE

VALENTINE'S SWEETHEART
white chocolate, mango-passion, fresh raspberries

SUPPLEMENT SIDES

DUCK FAT FRIES
pickled ketchup 10

SF GARLIC NOODLES
oyster sauce, bok choy, parmesan 15
*contains shellfish

BBQ RIB TIP MAC
green onion, cornbread crumble 21
*contains shellfish

MAINE LOBSTER MAC
aged white cheddar, crispy garlic

MORE TO LOVE

CINNAMON CHURROS
huckleberry cheesecake, meyer lemon curd 12

"SMOKED" CHOCOLATE S'MORES
valrhona 64% manjari molten cake
marshmallow fluff, graham crumble 14

CRÈME BRÛLÉE
turbinado sugar, fresh raspberries 12

GRANNY SMITH APPLE PIE PUFF
spiced caramel cobbler crunch,
quince jam, vanilla ice cream 14

BLACK TRUFFLE BANANA FOSTER SUNDAE FOR TWO
vanilla ice cream, shaved black truffle 55

GF Gluten-Free | V Vegan | CBV Can Be Vegan | VEG Vegetarian | CBVEG Can Be Vegetarian | CBGF Can Be Glu-

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.

A 20% gratuity is added to tables of 6 or more. We require a signed copy of the merchant receipt confirming any gratuities made on bill.
A San Francisco health fee is added on all checks in addition to SF County sales tax.
We charge an outside dessert fee of \$5 per person when bringing in your own cake.
A maximum of up to 4 separate payments allowed per table.