

ST FRANCIS MENU

Available 5-6 PM | 89 PER PERSON

PREVIEW

additional 55

CAVIAR TWINKEE*

red onion, egg, chive, yuzu crème fraîche

STARTERS

choice of

THE WEDGE

neuske's bacon, red onion, tomato
blue cheese, buttermilk-ranch dressing

BURRATA & PERSIMMON

basil, pistachio, pomegranate
yuzu vinaigrette

PETITE ROMAINE CAESAR

garlic streusel, vache rosse parmesan
creamy caper dressing

ORCHARD APPLE SALAD

chicories, aged white cheddar, pecans
maple-bourbon vinaigrette

BACON-WRAPPED SCALLOPS

cherry, marcona almonds
madeira emulsion | add 14

MICHAEL MINA'S TUNA TARTARE

quail egg, pine nuts, apple pear, garlic
habanero-sesame oil | add 12

INTERMISSION

TRUFFLE AGNOLOTTI

stracciatella, sunchoke, black truffle butter
optional course | add 19 per person

MAINS

choice of

8 oz FILET or 14 oz NY STRIP STEAK*

red wine shallot butter

BRAISED WAGYU SHORT RIB

whipped celery root, shallot jam

DUNGENESS CRAB SPAGHETTI

blistered cherry tomato sauce

16 oz BONELESS WAGYU RIBEYE*

sakura ranch, usa | add 49

8 oz ORA KING SALMON*

lemon herb-citronette

DOVER SOLE

kaluga caviar butter sauce | add 39

SIDES

for the table

TRIO OF WHIPPED POTATOES | CRISPY BRUSSELS SPROUTS