

Jaja

RAW BAR

CHILLED SHELLFISH

*with accoutrements
see daily selection*

CRUDOS & COMPOSED

SF BAY HALIBUT 23
*meyer lemon-cured, celtuce,
little gems, sauce petit bijou*

CALIFORNIA BIGEYE TUNA 21
*passionfruit, fresh cane juice,
radish, macadamia nut*

DUNGENESS CRAB LOUIE XIV 55
*1/2 crab, body salad with tarragon
louie dressing, butter lettuce,
butter crackers, split legs with butter*

**MAINE LOBSTER &
TROPICAL FRUITS** 55
*1/2 maine lobster, lime & herb
dressing, kiwi, mango, passionfruit,
à la keane*

PLATEAUX

THE FRISCO 115
*1 dz west coast oysters,
6 gulf shrimp, 4 crab legs, 1/2 uni*

THE FANCY 185
*1 dz oysters, 2 spot prawns,
4 crab legs, 1/2 uni, 6 gulf shrimp
1/2 maine lobster*

THE JOUJOU 325
*18 oysters, 2 spot prawns,
6 crab legs, uni, 8 gulf shrimp
whole maine lobster, 1oz tsar
nicoulai golden osetra caviar*

PETITS PLATS

WARM GOUGÈRES 15
gruyère, chives

ESCARGOT TOAST 18
green garlic & snail butter

COUNTRY PÂTÉ 16
pork, chicken, mango, pistachio

CHICKEN LIVER MOUSSE 21
sauternes gelée, strawberry, sorrel, brioche

BROILED OYSTERS 35
4ea, shallot glacage, périgord truffle

STEAMED MUSSELS 25
saffron, coconut milk, thai basil

CRUSTACEAN OMELET 43
*dungeness, bay shrimp, lobster,
sauce americaine, toasted brioche*

CAVIAR CRÊPE 125
*2oz tsar nicoulai golden osetra caviar,
sauce vin jaune with honey, smoked cream*

SOUPS

VICHYSOISSE 49
1/2oz golden osetra caviar, pommes gaufrettes

LOBSTER BISQUE 23
brandy, fines herbes, lobster claw

ONION SOUP 21
crouton, aged gruyère

SALADS

BUTTER LETTUCE 17
fines herbes, meyer lemon vinaigrette

WARM GRAPEFRUIT BRÛLÉE 19
*roasted beets, orange, mandarin,
chicories, tarragon citronette*

SLICED CELERY ROOT 21
cantal, candied walnut, nocino vinaigrette

A 20% service charge will be added to all checks.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENTREES

MT. LASSEN TROUT ALMONDINE

*almond crust, fennel &
mandarin salad, toasted
almond beurre blanc*

41

PETRALE SOLE MEUNIÈRE

*brown butter-basted
on the bone with
lemon-caper brown butter*

35

BLACK COD À L'ANANAS

*brûlée with pineapple,
tokyo turnips, scallion*

43

PAN-ROASTED CHICKEN BREAST

*pan sauce à la minute
with fines herbes*

43

PRIME RIB OF BERKSHIRE PORK

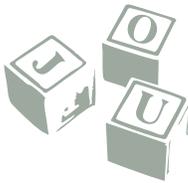
*apple-horseradish
chantilly, calvados au jus*

53

STEAK AUX POIVRES EXOTIQUES

*8oz filet mignon, spring
alliums, wild pink
peppercorn sauce*

71



S I D E S

- POMMES FRITES *green garlic mayo*15
 GLAZED CHANTERELLES *carrot, spring alliums*.....31
 CREAMED KALE *coconut cream, crispy shallot*.....13
 HARICOT VERTS *dry-fried, with anchoïade, crispy olive*15

DESSERTS

CANELÉ DE BORDEAUX 6ea

TRIO OF ANDANTE CHEESES 21
honey, confitures

TARTE TATIN 17
*pink lady apples, caramel,
brown sugar chantilly*

BABA AU RHUM 21
whipped coconut, pineapple-rum flambée

CHOCOLATE MOUSSE TORTE 19
*devil's food, mousse, ganache,
blood orange marmalade, grand marnier*

BANANAS FOSTER 21
*gros michel, demerara flambée,
toasted macadamia ice cream*

ICE CREAM SERVICE

DOUBLE TAHITIAN 13
VANILLA ICE CREAM

TOPPED WITH...
dessert wines, liqueurs A.Q.

strawberry confiture 6

chocolate & passionfruit 9

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