



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, 6 crab legs,
1/2 uni, 6 gulf shrimp
1/2 maine lobster*

THE JOUJOU 325

*18 oysters, 6 crab legs,
uni, 8 gulf shrimp,
whole maine lobster,
2oz 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, kiwi jam, 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

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

GNOCCHI À LA PARISIENNE

*spring légumes, gruyère
fondue vin jaune*

42

PAN-ROASTED CHICKEN BREAST

*chicken jus with fines herbes
and mushrooms*

43

PRIME RIB OF BERKSHIRE PORK

*apple-horseradish
chantilly, calvados au jus*

53

STEAK AUX POIVRES EXOTIQUES

*8oz filet mignon, tropical peppers,
alliums, wild peppercorn shoots*

71



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POMMES FRITES *green garlic mayo*15
ASPERGES BLANCHES *brown butter, hollandaise*29
CREAMED KALE CALLALOO *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,
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 caramel,
toasted macadamia ice cream*

ICE CREAM SERVICE

DOUBLE VANILLA

ICE CREAM

13

*tahitian and
madagascar vanillas*

TOPPED WITH...

strawberry confiture

6

chocolate & passionfruit

9

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