

# STARTS AND SHAREABLES

SPICED CASHEWS (V) (GF)	10
MARINATED OLIVES (V) (GF)	10
OYSTERS (GF) half dozen, apple mignonette, champagne espuma	24
PETITE SEAFOOD TOWER (GF) oysters, poached shrimp, squid, mignonette cocktail sauce, aioli	55
GRAND SEAFOOD TOWER (GF) oysters, poached shrimp, squid, lobster mignonette, cocktail sauce, aioli	145
CHEESE AND CHARCUTERIE BOARD seasonal fruit, honeycomb, seasonal pickles sourdough toast, mostarda and jam	28
DIPS (V) sweet potato hummus and roasted pepper pine nut spread, vegetable crudite, pita	18
TRUFFLED HAM AND CHEESE CROQUETTES	12
LITTLE GEMS LETTUCE (VG) (GF) sesame goddess dressing, shaved radish kishu mandarin, candied almond Add grilled chicken +4	16
ROOT VEGETABLE SALAD (VG) (GF) chicories, vanilla puree, crispy parsnip dukkah, brown butter	21
KOREAN FRIED CAULIFLOWER (VG) (GF) sweet & spicy glaze, shaved cabbage pickled daikon radish, sauce gribiche	18
BEEF TARTARE soy-cured egg yolk, pickled beech mushrooms asian pear, rice cracker	23

# STICKS

CHICKEN TSUKUNE	12
CHICKEN THIGH & SHISO	10
COCONUT PORK BELLY (GF)	10
SQUID (GF)	9
JAPANESE SWEET POTATO (V)	8
KING TRUMPET MUSHROOM (V)	8

(V) - vegan (VG) - vegetarian (GF) - gluten free

Executive Chef: Michael Magallanes

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# MAINS

THE THIRD FLOOR CHEESEBURGER grilled onions, sliced tomato, butter lettuce spiced bbq aioli, cheddar cheese, fries Add bacon +3, avocado +5	23
CHICKEN KATSU SANDWICH cabbage slaw, cucumber, tonkatsu sauce, fries	21
DUCK WONTON NOODLE SOUP hong kong-style handmade egg noodles duck leg wonton, seared duck breast, gai lan shiitake mushroom	22
FARRO VERDE PORRIDGE (VG) soft cooked hen egg, chile glazed crispy maitake pickled radish, nori	28
SEARED BLACK COD (GF) celery root puree, roasted brussels sprouts honey plumped cranberries vadouvan spiced cauliflower, candied almonds	34
ROASTED CHICKEN sprouted wheatberries, marinated cipollini onion roasted baby carrots, carrot chips, sunflower seeds	32
GRILLED FLAT IRON STEAK (GF) confit pee wee potatoes preserved wild mushrooms, soubise, thyme jus	36

# SIDES

FRENCH FRIES (V) (GF)	11
CRISPY FINGERLING POTATOES (V) (GF)	10
ROASTED BABY CARROTS (V) (GF)	11
MIXED GREENS SALAD (V) (GF)	9

# SWEETS

JAPANESE CHEESECAKE sable, persimmon mousse	12
CHOCOLATE CUSTARD hazelnut feuilletine, toasted meringue	13
WALNUT DACQUOISE caramelized pear, tonka bean ice cream	13
ASSORTED COOKIES	12
ICE CREAMS AND SORBETS per scoop	4

THE  
THIRD  
FLOOR

# BREAKFAST

YOGURT AND GRANOLA (VG) (GF) seasonal fruit, orange blossom honey, bee pollen	13
ACAI BOWL (VG) (GF) lebni, lucuma, banana, goji berries flax and pumpkin seeds	15
CHIA PUDDING PARFAIT (V) (GF) pomegranate, almonds, whipped coconut cream	12
SMOKED SALMON AND AVOCADO TOAST pickled radish, roasted peppers, furikake substitute sesame bagel +2	24
BRIOCHE FRENCH TOAST (VG) persimmon compote, whipped mascarpone walnut crumble	19
CONTINENTAL BREAKFAST (VG) selection of viennoiserie, fresh fruit, jam, butter	19
THE THIRD FLOOR two eggs any style, braised kale, roasted pumpkin crispy fingerling potatoes, sourdough toast bacon or chicken sausage	24
THE "OMAKASE" miso-grilled black cod, onsen egg pickled vegetables, miso soup, steamed rice	28
CHILAQUILES (VG) (GF) scrambled eggs, corn tortilla chips, tomatillo sauce avocado, cherry tomato, cranberry beans, cotija cheese, cilantro	24
OMELET three whole eggs or egg whites trumpet mushrooms, spinach, sourdough toast avocado, crispy fingerling potatoes bacon or chicken sausage	23
EGGS BENEDICT pork belly, fennel sofrito, brown butter hollandaise arugula, crispy fingerling potatoes	25

# SIDES

APPLEWOOD SMOKED BACON (GF)	7
APPLE CHICKEN SAUSAGE (GF)	7
CRISPY FINGERLING POTATOES (VG) (GF)	8
FRESH FRUIT (VG) (GF)	12
SOURDOUGH OR GLUTEN FREE TOAST (VG) (GF)	6
CROISSANT WITH BUTTER AND JAM (VG)	6

# JUICES

11

ORANGE
GRAPEFRUIT
PINEAPPLE
APPLE BEET GINGER TURMERIC
KALE CELERY CUCUMBER PARSLEY

# SMOOTHIES

14

SAPPHIRE ELIXIR (V) (GF) blueberry, strawberry, banana, spirulina hemp seeds, dates
MONSOON SONATA (V) (GF) mango, pineapple, passion fruit, coconut, goji berries, turmeric
GREEN GODDESS (V) (GF) kale, spinach, apple, avocado, almond, chia seeds moringa, sea salt

# ADD-INS

3

PROBIOTICS
COLLAGEN
PEA PROTEIN
SUPERFOOD

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T H E  
T H I R D  
F L O O R

# AFTERNOON TEA

SCONES, LEMON CURD, DEVONSHIRE CREAM, JAM

## SAVORY SELECTION

OYSTER, APPLE MIGNONETTE, CHAMPAGNE ESPUMA

PUMPKIN TARTLET WITH CHOCOLATE DUKKAH AND  
WHIPPED GINGER

ALMOND CRACKER WITH DUNGENESS CRAB AND  
PERSIMMON

SEASONED EGG, TRUFFLE, ANCIENT GRAIN BREAD

CHICKEN SALAD, GRAPE, CELERY LEAF  
SPROUTED WHEAT BREAD

## SWEET SELECTION

CITRUS MADELEINE

PERSIMMON CREAM PUFF

CRANBERRY MACARON

MATCHA CHEESECAKE

HAZELNUT CHOCOLATE TRUFFLE

## TEAS

### GREEN

DRAGON PEARL JASMINE GREEN

### OOLONG

OSMANTHUS OOLONG  
FORMOSA RED ASSAM

### WHITE

BAI MU DAN

### BLACK

QING XIN RED  
IMPERIAL SHOU PU-ERH 2012

### HERBAL

CHRYSANTHEMUM BUDS

## CHAMPAGNES

	GLS	BTL
A.R LENOBLE "BRUT INTENSE" NV.	27	100
KRUG "GRANDE CUVEE" NV.	60	500
RUNIART "BRUT ROSE"	30	120

Red Blossom Teas exclusively sources delicate first-cut shoots from each year's spring harvest. Whether it is a single selection or a blend, the quality of Red Blossom's sourcing is evident.

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# STARTS AND SHAREABLES

YOGURT AND GRANOLA (VG) (GF)	14
seasonal fruit, orange blossom honey, bee pollen	
CONTINENTAL BREAKFAST (VG)	20
selection of viennoiserie, seasonal fruit, jam, butter	
AMERICAN BREAKFAST	25
two eggs any style, crispy fingerling potatoes sourdough toast or gluten-free toast bacon, chicken sausage or fruit	
BRIOCHE FRENCH TOAST (VG)	20
fruit compote, whipped mascarpone, walnut crumble	
OMELET	24
three whole eggs or egg whites, trumpet mushrooms, spinach avocado, sourdough or gluten-free toast, crispy fingerling potatoes bacon, chicken sausage or fruit	

# SIDES

APPLEWOOD SMOKED BACON (GF)	8
APPLE CHICKEN SAUSAGE (GF)	8
CRISPY FINGERLING POTATOES (VG) (GF)	9
SEASONAL FRUIT (VG) (GF)	13
SOURDOUGH OR GLUTEN FREE TOAST (VG)	7
CROISSANT WITH BUTTER AND JAM (VG)	7

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