

THREE COURSE MENU \$65 (per person)

SERVED THROUGH SF RESTAURANT WEEK · PLEASE NO SUBSTITUTIONS

FIRST COURSE

(choice of)

Scoma's Famous Clam Chowder

Fall Vegetable Chopped Salad

with Fuyu Persimmons, Pomegranates, Pineapple Quince,
roasted Butternut Squash & Cider Dressing

SECOND COURSE

(Choice of)

Seared Ora King Salmon

with warm Brussels Sprouts salad, preserved Meyer Lemon,
Pancetta, Pomegranate & Italian Vinaigrette

Grilled Bistro Steak

with Spicy Seared Cauliflower, Chimichurri & Tempura Onion Rings

THIRD COURSE

(Choice of)

Torta Setteveli

Seven Layer Chocolate Cake, Hazelnut Bavarian Cream,
Chocolate Mousse, Praline Crunch

Classic Sicilian Style Cannoli

with Candied Orange & Pistachios

ADD

Benziger Reserve Organic Pinot Noir, Sonoma Coast 2017 15 (gl) 42 (decanter)

Benziger Sauvignon Blanc, North Coast 2019 10 (gl) 27 (decanter)

PRICE DOES NOT INCLUDE SALES TAX AND GRATUITIES