

jardinière

T D J

New Year's Eve

HAMACHI CRUDO

charleston gold rice, truffle vinaigrette

FOIE GRAS TERRINE*

wild mushroom, fried rice bread

DUNGENESS CRAB

kabocha squash, yuzu, koji

WAGYU NEW YORK STRIPLOIN

swiss chard, chantenay carrot, bordelaise

PASSION FRUIT TART

mandarin orange, tarragon, crème fraîche

FIRST SEATING

Reservations from 5pm-7:30pm

4 Course Menu: \$175, \$75 Sommelier Pairings

*does not include foie gras terrine

SECOND SEATING

Reservations from 8:30-10:30pm

5 Course Menu: \$245 per person, \$120 Sommelier Pairings

2nd Seating Includes Champagne toast at midnight,
dancing, and live music by the Terry Disley Trio



RESERVATIONS: 415.861.5555

CHEF OWNER TRACI DES JARDINS | EXECUTIVE CHEF AUDIE GOLDER | PASTRY CHEF RILEY REDFERN