



RN74 N. 1. THE MAIN ROUTE OR HIGHWAY THROUGH THE WINE REGION OF BURGUNDY, FRANCE. A THOROUGHFARE THAT STARTS IN DIJON, PASSES THROUGH THE COTE DE BEAUNE AND TERMINATES IN BEAUNE.

2. A RESTAURANT ON THE GROUND FLOOR OF SAN FRANCISCO'S MILLENNIUM TOWER WHICH PAYS HOMAGE TO ONE OF THE GREATEST FOOD AND WINE REGIONS IN THE WORLD.

PLATES

TO SHARE

BURGUNDIAN ESCARGOTS

HERB, MUSTARD, AND TOMATO BUTTERS

1 4

MAITAKE MUSHROOM TEMPURA

SCALLION MOUSSELINE, YUZU SALT

1 1

HALF-DOZEN EAST COAST OYSTERS ON THE HALF SHELL

RED WINE MIGNONETTE

1 8

SMOKED STURGEON RILLETES

CRÈME FRAÎCHE, LEMON, TOASTED BAGUETTE

1 2

PASTRAMI-CURED SCOTTISH SALMON TARTARE

WARM BRIOCHE, DILL CRÈME FRAÎCHE, HERB SALAD

1 5

COMTE CHEESE SOUFFLÉ

APPLE BRULÉE, CANDIED WALNUTS, VIN JAUNE

ALLOW 20 MINUTES TO PREPARE

1 4

PATE DE CAMPAGNE

WHOLE GRAIN MUSTARD, CORNICHONS

1 3

HERB-ROASTED MARROW BONES

GRILLED DELLA FATTORIA BREAD, BACON MARMALADE

1 2

FIRST

ECOPIA FARM LETTUCES

GOAT CHEESE, HUCKLEBERRIES, PUMPKIN SEEDS, PAIN DE CAMPAGNE, WHITE TRUFFLE HONEY
15

AUTUMN SALAD

FALL FRUITS AND VEGETABLES, CHESTNUTS, BARREL AGED BANYULS VINEGAR
15

HAMACHI CRUDO

TROUT ROE, POMELO, OLIO NUOVO, HERBAL MESCLUN
16

SUNCHOKE SOUP

SMOKED SCALLOPS, BRIOCHE CROUTONS, ESPRESSO BEAN, HAZELNUTS, MEYER LEMON
13

FOIE GRAS TERRINE

CRANBERRY, BLACK TRUFFLE, EASTERN BLACK WALNUTS, DUCK PROSCIUTTO, BRIOCHE
24

MENDOCINO SEA URCHIN

POTATO MOUSSELINE, BLACK TRUMPET MUSHROOMS, PINE NUTS, DOUGLAS FIR
18

BRAISED PORK 'EN CREPINETTE'

FRENCH GREEN LENTILS, SAUTÉED FOIE GRAS, HOBBS BACON, CHANTERELLE MUSHROOMS
17

SECOND

HAND CUT TAGLIATELLE

PORCINI-WALNUT PESTO, PUMPKIN CONFIT, BLACK KALE, PARMESAN, BRESAOLA
22

GRILLED KONA KAMPACHI AND WHOLE- ROASTED PRAWNS

TASTING OF CALIFORNIA CITRUS, HAWIIAN HEARTS OF PALM, BROCCOLINI, SICILIAN ALMONDS
28

CASCADE MOUNTAIN ARCTIC CHAR

ROASTED MUSHROOMS, PARISIENNE GNOCCHI, GRILLED ROMAINE, SAUCE BOURGUIGNON
27

SAUTÉED SEA SCALLOPS

BUTTERNUT SQUASH, ROASTED CAULIFLOWER, SMOKED CIPOLLINI ONIONS, RED WINE, COCOA
29

ROASTED MARY'S FREE-RANGE CHICKEN

SAUTÉED PORK BELLY, GRILLED CHICKEN SAUSAGE, QUINCE, SWISS CHARD, MAPLE JUS
28

LIBERTY FARM DUCK BREAST "A L'ORANGE"

CRISPY CONFIT, BRAISED CHESTNUTS, SAVOY CABBAGE, ROASTED SALSIFY, FOIE GRAS
34

SNAKE RIVER FARM AMERICAN WAGYU FLAT IRON STEAK

POTATO & ARTICHOKE GRATIN, HARICOTS VERTS, BLACK TRUFFLE, SAUCE GREMOLATA
38

GRILLED LAMB BURGER

BURGUNDY ONIONS, SPICED FRIES, ROASTED GARLIC AÏOLI, WHITE BEAN BUN
21