



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

14

MAITAKE MUSHROOM TEMPURA

SCALLION MOUSSELINE, YUZU SALT

11

HALF-DOZEN EAST COAST OYSTERS ON THE HALF SHELL

RED WINE MIGNONETTE

18

SMOKED STURGEON RILLETTES

CRÈME FRAÎCHE, LEMON, TOASTED BAGUETTE

12

PASTRAMI-CURED SCOTTISH SALMON TARTARE

WARM BRIOCHE, DILL CRÈME FRAÎCHE, HERB SALAD

15

COMTE CHEESE SOUFFLÉ

APPLE BRULÉE, CANDIED WALNUTS, VIN JAUNE

ALLOW 20 MINUTES TO PREPARE

14

PATE DE CAMPAGNE

WHOLE GRAIN MUSTARD, CORNICHONS

13

HERB-ROASTED MARROW BONES

GRILLED DELLA FATTORIA BREAD, BACON MARMALADE

12

FIRST

ECOPIA FARM LETTUCES

BURRATA, PAIN D'OLIVE PRESSÉ, MEYER LEMON, WILDFLOWER HONEY
15

ROASTED BEETS

HAWAIIAN HEARTS OF PALM, WINTER CITRUS, SAVORY ALMOND BRITTLE
15

AHI TUNA CRU

CAULIFLOWER, CORNICHONS, PINE NUTS, SORREL, BUCKWHEAT
16

MUSHROOM VELOUTE "ILE FLOTTANTE"

CRISPY- POACHED EGG, FRENCH GREEN LENTILS, PARMESAN
13

FOIE GRAS TERRINE

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

TETE DE COCHON

PICKLED CHANTERELLES, CHICORIES, SHAVED APPLE, OAK AGED BANYULS VINEGAR
15

GRILLED KONA KAMPACHI

POTATO MOUSSELINE, VANILLA SMOKED ONIONS, SEA URCHIN BEURRE BLANC, WATERCRESS
18

SECOND

HAND CUT TAGLIATELLE

BRUSSELS SPROUTS, CAPERS, ARTICHOKE CHIPS, HOBBS' BRESAOLA
22

CASCADE MOUNTAIN ARCTIC CHAR

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

GRILLED MEDITERRANEAN SEA BASS

STEAMED MUSSELS, PRAWNS, CHICKPEA PANISSE, LOBSTER- BLOOD ORANGE BOUILLABAISSE
29

ROASTED MARY'S FREE-RANGE CHICKEN

SUNCHOKES, BLACK TRUMPET MUSHROOMS, BROCCOLI DI CICCO, PIQUILLO PEPPER, SAUCE COLBERT
28

BRAISED KUROBUTA PORK SHORT RIB

GRILLED LOIN, FENNEL SAUSAGE, CASCADE HOPS, FARRO VERDE, BACON WRAPPED APPLES
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

TRUMPET ROYAL MUSHROOMS, BONE MARROW, POTATO & ARTICHOKE GRATIN, SAUCE BORDELAISE
38

01
18

IN RESPONSE TO THE HEALTHY SAN FRANCISCO INITIATIVE
A 4% SURCHARGE WILL BE ADDED TO ALL FOOD AND BEVERAGE SALES

20% SERVICE CHARGE ADDED FOR PARTIES OF SIX OR MORE