



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, MEYER LEMON, WILDFLOWER HONEY

15

ROASTED BEETS

HAWAIIAN HEARTS OF PALM, WINTER CITRUS, SAVORY ALMOND BRITTLE

15

AHI TUNA CRU

FALLOT MUSTARD, FRENCH PICKLE RELISH, BREAKFAST RADISHES, WATERCRESS

16

CAULIFLOWER AND SEA URCHIN SOUP

CRISPY- POACHED EGG, FAVA BEANS, PARSLEY ROOT, TARRAGON

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

SECOND

HAND CUT TAGLIATELLE

ARUGULA, CAPERS, ARTICHOKE CHIPS, HOBBS' BRESAOLA

22

CASCADE MOUNTAIN ARCTIC CHAR

SPATZLE, BLACK TRUMPET MUSHROOMS, BRUSSELS SPROUTS, WHOLE GRAIN MUSTARD

27

GRILLED MEDITERRANEAN SEA BASS

STEAMED MUSSELS, PRAWNS, CHICKPEA PANISSE, LOBSTER- BLOOD ORANGE BOUILLABAISSSE

29

ROASTED MARY'S FREE-RANGE CHICKEN

SUNCHOKES, YELLOW FOOT MUSHROOMS, BROCCOLI DI CICCIO, SMOKED ALMONDS, 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

02
04

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