

central kitchen

SF RESTAURANT
week

snacks from our larder

Val de Mer, Pinot Noir, Rosé, Brut Nature, France NV

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roasted cauliflowers

bagna cauda, marcona almond, aleppo

Les Roches Sèches, Chenin Blanc, 'Les Varennes', Anjou, Loire, France '16

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candy cap mushroom & pumpkin caramelle

huitlacoche, pepitas

rye gnocchetti sardi

duck ragu, brussels sprouts, mustard crumb

Iuli, Nebbiolo, 'Malidea', Piemonte, Italy '15

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whole roasted chicken

garlic, lemon, calabrian chili, jus

whipped potatoes

smoked butter, chicken cracklings, chive

seared brussels sprouts

king trumpet mushrooms, fermented chili

Neighborhood Vineyards, Pinot Noir, Santa Rita Hills, California '15

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chocolate custard

candied almond, chocolate crumble, coffee ice cream

Quinta do Infantado, Tinta Roriz, 'Tawny Port', Douro Valley, Portugal NV

per person 65

beverage pairing 40

January 23rd-31st, 2019