

Commonwealth

padron peppers, goat cheese, rose 6

kombu dusted *potato chips*, malt vinegar espuma 4

crispy *pig ears*, chili, lime 5

summer *squash*, chilled soup, fried blossoms, shaved salad, vadouvan 9

garden *tomatoes* and basil, black olive crumble, smoked bread, idiazabal cheese 12

compressed *watermelon*, tofu, nori, cucumber, wild greens, togarashi 10

potato *gnocchi*, corn, maitake mushrooms, sage, parmesan reggiano 11

fluke crudo, peach, txakoli gel, tarragon, wild seaweeds 14

corn custard, *sea urchin*, chorizo, lobster emulsion, jalapeno 15

marrow stuffed *squid*, tamarind pork, shelling beans, black garlic, cilantro 12

brown butter poached *skate wing*, cauliflower, scallion, sea beans, salad burnett 13

grilled *lamb tongue*, chard, burnt eggplant, miso, mint 12

guinea hen and spot prawn, spinach, artichoke, chocolate-almond emulsion 16

pork shoulder, French beans, plum, lime, marcona almond 11

hanger steak, enoki mushrooms, crushed fingerling potato, wheat grass 15

CHEF: *Jason Fox*

CHEF DE CUISINE: *Ian Muntzert*



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