

# EPIC STEAK

## EASTER MENU

April 16, 2017



### Easter Honey Bee Bubbles



**Heidrun Meadery, Naturally Sparkling Mead 16.**

(a flight of three, 3 oz each)

Alfalfa & Clover Blossom • Oregon Madras Carrot Blossom • California Orange Blossom

#### Drakes Bay Oysters

Paddlefish Caviar

#### Avocado Toast

Curried Dungeness Crab, Cucumber & Mache

#### Yellowfin Tuna Sashimi

Pickled Green Strawberries, Ginger & Chili

#### Charred Asparagus Salad

House-Cured Gravlox, Ricotta & Slow Cooked Egg

#### Spring Vegetable Minestrone

Levain Croutons & Parmesan Essence

#### Little Gem Salad

Duck Confit, Goat Cheese & Balsamic Cherry



#### EPIC Steak Burger

White Cheddar, Bacon & French Fries

#### Smoked Tri-Tip Steak

Grilled Cauliflower, Smashed Fingerlings & Salsa Romesco

#### Alaskan Halibut Acqua Pazza

Braised Artichokes, Manila Clams & Chorizo

#### Chile Roasted Pork

Avocado Salsa, Cilantro Slaw & Sunny Side Eggs

#### Cazuela Baked Polenta & Ranch Eggs

Wild Mushrooms, Prosciutto & Garlic Toasts



#### Bittersweet Chocolate Trifle

Crystallized Hazelnuts & Vanilla Chantilly

#### Lemon Tart

Hibiscus & Toasted Meringue

#### Milk Chocolate Babka

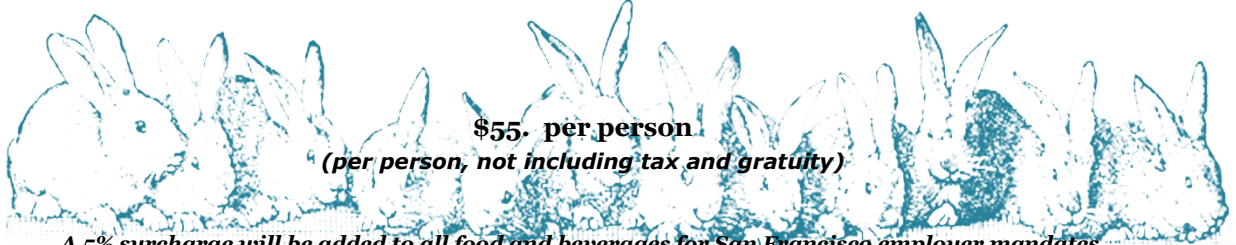
Rum Fudge Sauce & Crème Fraîche Ice Cream

#### Toasted Marshmallow Ice Cream Sandwich

Graham Cracker Cookies & Caramel Sauce

**\$55. per person**

*(per person, not including tax and gratuity)*



*A 5% surcharge will be added to all food and beverages for San Francisco employer mandates.*

*California Law advises patrons that "consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness."*