

Appetizers and Salads

Crudo study I: local halibut²⁶ with paddlefish caviar, spicy razor clams¹⁰, yellowtail jack¹¹ with peach *mostarda*, salted and marinated king salmon⁸, smoked bluefish¹ with *rouille*, marinated anchovies⁴ with Espelette peppers, tai snapper²⁹ with summer truffles, American mackerel¹ with salted Bing cherry preserve 28.

Crudo study II: tombo¹⁰ with *oenogarum*, striped bass¹ with candied lemon, blood clam²¹ with bay *olio santo*, salted and marinated king salmon⁸, marinated anchovies⁴ with Espelette peppers, squid² in its ink with golden caviar, myagi oyster¹⁹ with rose vinegar 28.

Platter of oceanic terrines and preserves: mackerel¹ and summer squash terrine, swordfish⁵ & anchovy⁴ “ciccioli”, green eel¹ terrine, oceanic sausage of halibut⁶, scallops⁵, white shrimp²⁸ 26.

Carpaccio of local swordfish⁵ with red *miso maionese*, Espelette pepper, and black mustard 13.50

Salade Niçoise: classic Provençal salad of tuna⁵, Atlantic cod¹⁵, Georgia white shrimp, vegetables, olives, egg, and herbs 15.50

Seaweed salads: red & green *limu*, red & green *tosaka*¹² 12.

Chilled octopus¹³ “*soppressata*” with Castelvetro olives, celery heart, and Monte Iblei olive oil 13.50

Shaved Oliveto tuna⁵ *bresaola* with chilled spinach, roasted beets, and pine nuts 13.50

Green sea urchin¹⁴ *flan* with old *aceto balsamico* 13.50

Charcoal-grilled Chatham haddock¹⁵ in grape leaves 13.50

Fritto misto: softshell crab¹⁶, monkfish liver⁹, steamer clam¹⁰ and wild fennel *fritelle*, and surf fish⁷ with Cecil Brunner rose vinegar sauce 22.

Oceanic Dinners 2009

June 10 through 13

Soups and Pasta

Maine lobster¹⁷ *bisque* 8.

Hangtown fry omelet *crêpe*: classic San Francisco goldrush omelet with oysters¹⁸ and bacon 13.

Porcini mushroom *gnocchi* with little Tomales Bay mussels¹⁹ 18.50

Cannelloni neri with cuttlefish¹³, bread-crumbs, and Parmesan cheese 19.

Pasticcio di lasagne of Dungeness crab²⁵, *ragù di pesce*, and *Porcini* mushrooms 21.

Spaghetti with whole-roasted Ronde de Nice squash stuffed with tuna⁵ *confit alla puttanesca* 17.50

Corzetti al sugo di pesce and Castelvetro olives: petrale sole²⁰, scallops²¹, eels¹, bluefish¹, and clams²² 18.50

Mostaccioli rossi with shaved tuna⁵ “bloodline” and zucchini *crema* 17.

Wild nettle *tagliolini* with geoduck clams²² and Gerbino olive oil 19.50

Whole wheat *bucatini* and wild sturgeon²⁷ *polpettini* with currants, pine nuts, and Sicilian wild oregano 18.50

Grilled, Roasted, Sautéed, and Braised Fish

Cioppino: classic San Francisco fishermen's stew of local rockfish²⁴, Manila clams²², and Dungeness crab²⁵ with garlic *crostone* 30.

New Jersey sea scallops²⁴, Georgia white shrimp²⁸, and Monterey Bay squid² poached in Regina olive oil with flageolet beans, fresh Ceci beans, and wild nettles 31.

Charcoal-grilled green eel¹ with *panelle* and *salsa Mora* 24.

Gratinata of sand dabs²⁰, new potatoes, and artichokes, *salsa vasca* 29.

*Triglia*²³ wrapped in *pancetta* with Bianca di Spagna beans, spinach, and Amaranth, *al diavolo* 28.

Roasted black cod²⁶ in *vinsanto brodo* with shaved tuna *bottarga* 29.

Cornmeal-crusted deep-fried whole golden sea bream¹ with spicy Calabrian pepper sauce and radicchio 30.

Wood-oven-roasted petrale sole²⁰ with artichoke sauce 30.

Charcoal-grilled Boston mackerel¹ with shoelace potatoes and Romesco sauce 25.

Spit-roasted black bass¹ stuffed with dried Italian sausage 30.

Side Dishes

Italian Butter beans 4.50

Gratin of new potatoes, leeks, and herbs 4.75

Garden lettuces vinaigrette 9.50

Sources and harvest methods: ¹Rhode Island, trap; ²Monterey Bay, purse seine; ³Hawaii, long-line; ⁴San Francisco, purse seine; ⁵Rhode Island, trawl; ⁶Alaska, long-line; ⁷Fort Bragg, throw nets; ⁸Alaska, troll; ⁹Rhode Island, gill net; ¹⁰Massachusetts hand-raked; ¹¹Mexico, gill net; ¹²Japan/Hawaii, all farmed; ¹³Greece, trap; ¹⁴So. California, diver-caught; ¹⁵Chatham, Mass., hook & line; ¹⁶Chesapeake Bay, trap; ¹⁷Maine, trap; ¹⁸Drake's Bay, farmed; ¹⁹Tomales Bay, farmed; ²⁰Half Moon Bay, Scottish seine; ²¹Massachusetts, trawl; ²²Washington, farmed; ²³Italy, long-line; ²⁴Ft. Bragg, long-line; ²⁵Half Moon Bay, trap; ²⁶Bolinas hook & line; ²⁷Washington, gill net; ²⁸Georgia, turtle-excluding trawl; ²⁹New Zealand hook & line.