

# DINNER

## SHARED STARTERS

### Hummus Plate 9

*olives, shaved vegetables, lavash crackers*  
Zinfandel, 2013, Dashe 13

### Steamed Mussels 13

*PEI mussels, garlic & white wine sauce, rustic toast*

Champagne, Charles de Cazanove 18

### Avocado Toast 12

*toasted sunflower seeds, parmigiano, micro radish*

Vermentino, 2015, La Cala, Sella & Mosca 12

### Duck Liver Pâté 15

*with grain mustard, fig jam, rustic toast*  
Syrah, 2014, Côtes du Rhône 13

### Charcuterie & Cheese Board 18

*chef's selection served with accompaniments*  
Pinot Noir, 2014, Drouhin, Rose Rock 16

### Burrata Tartine 12

*rustic toast, sliced almonds, local honey, sea salt*  
Cava, 2012, Kila 11

### Tempura Vegetables 12

*butternut squash & parsnips with lemon & sriracha aioli*  
Anchor Steam 7

## RUSTIC FLATBREAD

### Smoked Bacon 16

*yogurt white wine sauce, gruyere, onions, arugula*

### Mediterranean 16

*chickpeas, fennel, Greek yogurt, castelvetrano olives, feta, mint*

### Burrata Margarita 16

*DiNapoli tomato coulis, fresh basil*

## MAINS

### Wild Mushroom Pasta 20

*house made tagliatelle, wild mushroom, cage free chicken egg, tarragon truffle sauce*

Bordeaux Blanc, 2013, Haut Rian 10

### Roasted Chicken Breast 23

*free range chicken, butternut squash purée, roasted brussels sprouts, apples, toasted pumpkin seeds, chicken jus, red vein sorrel*

Montepulciano, 2013, Zaccagnini 11

### Squid Ink Linguini 26

*house made linguini, prawns, scallops, lemon emulsion sauce*

Chardonnay, 2014, Laguna 13

### Pan Roasted Petrale Sole 27

*celery root purée, roasted fingerling potatoes, sauce gribiche*

Bordeaux Blanc, 2013, Chateau Haut Rian 10

### Steak & Lobster 36

*pan roasted filet mignon, beef jus, lobster tail, beurre blanc, potato anna*

Cabernet, 2014, Round Pond K&K 16

### Braised Beef Short Ribs 28

*potato purée, glazed baby root vegetables, red wine jus, fingerling chips, micro celery*

Zinfandel, 2014, Gehricke 16

## SOUP & SALAD

### French Onion Soup 9

*caramelized sweet onions with beef jus, country bread and comté cheese*  
Cabernet Franc, 2014, Writer's Block 12

### Seasonal Soup 8

*chef's choice using seasonal ingredients*

### Millet & Chickpea 13

*arugula, cucumber, feta, toasted almonds, mustard vinaigrette, fried capers, mint*  
Vermentino, 2015, La Cala, Sella & Mosca 12

### Classic Waldorf 13

*apples, celery, grapes, toasted walnuts, watercress, whole grain mustard aioli*  
Chenin Blanc, 2015, Dry Creek 9

### Marinated Garden Beet 15

*uplingress, cara cara oranges, toasted pine nuts, horseradish yogurt, whipped goat cheese*

Chablis, 2014, Joseph Drouhin 14

## SIDES

### Seasonal Vegetables 7

*oven roasted*

### French Fries 6

*fresh thyme, aioli*

### Pickled Vegetables 7

*house made, seasonal*

### Roasted Brussels Sprouts 8

*bacon, apples, shallots, parsley*

*Our seasonally inspired menus emphasize the use of fresh, organic and locally sourced ingredients whenever possible.*

*Bread service upon request. Water service upon request due to California drought. 20% gratuity for parties of 6 or more. 5% surcharge added to comply with SF Labor Ordinances. Per Diem is proud to offer health insurance to our full-time employees. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# PER DIEM

FINANCIAL DISTRICT