

DINNER

SHARED STARTERS

House Made Hummus 9

*shaved market vegetables, olives,
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

*lime, fried capers, pickled chillis,
cilantro, sea salt*
Bordeaux Blanc, 2013, Haut Rian 10

Rustic Meatballs 13

*Bellwether farms ricotta, san marzano to-
mato sauce, parmigiano, basil, country bread*
Montepulciano, 2013, Zaccagnini 11

Artisanal Cheese Trio 12

*walnut bread crostini, seasonal compote,
sliced apples, candied pecans*
Champagne, Charles de Cazanove 18

Charcuterie 12

*chef's selection, walnut bread crostini,
wholegrain mustard, cornichons*
Rose, 2015, Hecht & Bannier 13

Burrata Tartine 12

local honey, toasted almonds, sea salt
Cava, 2012, Kila 11

Fried Artichoke Hearts 12

mustard aioli, lemon, parsley
Anchor Steam 7

SIDES

Seasonal Vegetables 7

oven roasted

Roasted Asparagus 8

gribiche, sunny side farm egg

Green Bean Almondine 7

*lemon brown butter, toasted
almonds, parsley*

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, spring peas,
artichoke hearts, lemon beurre blanc*
Montepulciano, 2013, Zaccagnini 11

Squid Ink Linguini 26

*house made linguini, prawns,
scallops, lemon & olive oil*
Chardonnay, 2014, Laguna 13

King Salmon Fillet 28

*asparagus, gribiche, radish,
potato chip, parsley*
Chardonnay, 2014, Laguna 13

Steak & Lobster 36

*pan roasted filet mignon,
beef jus, lobster tail, beurre
blanc, potato anna*
Cabernet, 2014, Round Pond K&K 16

Flank Steak 28

*sun gold tomatoes, fingerling potatoes, white
pioppini mushrooms, cilantro gremolata*
Zinfandel, 2014, Gehricke 16

SOUP & SALAD

Roasted Tomato Soup 9

*san marzano tomatoes, country
bread, parmigiano, basil*

Seasonal Soup 8

chef's choice using seasonal ingredients

Millet & Chickpea 13

*arugula, cucumber, feta, toasted almonds,
mustard vinaigrette, fried capers, mint*
Pinot Noir, 2014, Drouhin 16

Classic Waldorf 13

*apples, celery, grapes, toasted walnuts,
watercress, whole grain mustard aioli*
Riesling, 2013, Zocker 14

Marinated Garden Beet 15

*uplingress, cara cara oranges,
toasted pine nuts, horseradish yogurt,
whipped goat cheese*
Soave, 2015, Pieropan 10

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

tomato sauce, fresh basil, olive oil

*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 employees.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

PER DIEM

FINANCIAL DISTRICT