

HAPPY 4TH BIRTHDAY!

EPIC ROASTHOUSE

Sunday, January 29th and Monday, January 30th

Four Years of Soulful Food, Great Wine, Nice People and a Beautiful View
Thank you San Francisco!



COCKTAIL

White Dog 44

House Spirits White Dog Whiskey
Dolin Dry Vermouth, Combier, Orange Bitters
On The Rocks with an Orange Slice

\$4.

AMUSE

Buttermilk Biscuit

House Cured Salmon and Radish Salad

APPETIZER

Wood Oven Roasted Bone Marrow

Butternut Squash - Blood Orange Jam and Chanterelle Mushroom Croustade

OR

Steak Tartare

Served Tableside

OR

Tuna Tartare

OR

Gumbo Ya Ya

Housemade Andouille Sausage and Rooster

ENTRÉE

Wood Oven Baked Saffron Risotto

Scallops, Manila Clams and Laughing Bird Shrimp

OR

Schmidt Ranch Beef Tenderloin

Pave Potatoes, Caramelized Cauliflower and Horseradish Crème Fraîche

OR

Sweet Pea Risotto

With or Without Prosciutto

Mint Coulis with Granna

DESSERT

Hot Beignets

OR

Chocolate Soufflé for Two

\$44.44 per person

WINE

From the Kuleto Estate in the Napa Valley

Cabernet Sauvignon, 2008

Syrah, 2007

Zinfandel, 2008

\$44. per bottle

(Prices do not include tax and gratuity)

A 4% surcharge will be added to all food and beverages for San Francisco employer mandates.
An 18% gratuity will be added to table of 6 or more