



Wine Dinner

Local Halibut Tartare paired with 2014 Sluice Box

Preserved citrus, apriums, creme fraiche, basil & espellette

Pan Seared Flounder paired with 2014 Stone Crusher

Asparagus, pickled ramps, almonds, capers & foie gras

Muscovy Duck Confit paired with 2013 Fenaughty Syrah

Farro verde cassoulet, grape must, turnips, cherries & black truffle jus

Grilled Lamb Rack Paired with 2015 Five Thirteen

Fresh Garbanzo beans, Sheeps Milk Ricotta, English Peas, Morel Mushrooms & Smoked Garlic

Friday May 20th, 7:00 PM \$80

Tickets at <http://bit.ly/1rNCTen>



Brasserie

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