



STEAK

10 YEAR ANNIVERSARY

2008 - 2018

## DESSERTS

**& Suggested Wine Pairings**

**12 EACH**

### **Lemon Pot de Crème**

Blueberry Paper, Mint & Champagne Gelée

**Veuve Clicquot Ponsardin, France, Champagne, Demi-Sec NV 20**

### **Dark Chocolate Mousse Bar**

Cherry Compote, Crème Fraîche & Almond Biscotti

**Philip Togni, Black Muscat, Napa Valley, CA, Ca Togni 2007 16**

### **Strawberry Rhubarb Pie**

Puff Pastry, Pistachio Glacée & Strawberry Chantilly

**Donnafugata, Italy, Sicily, Passito di Pantelleria, Ben Rye 2013 16**

### **White Chocolate Apricot Cheesecake**

Balsamic Reduction, Cocoa Nib Caramel Tuile & Sweet Cream

**Warre's, Portugal, 10 Years Tawny, Otima 10 10**

### **Honey Cornmeal Madeleines**

Blackberry Syrup, Lemon Mousse & Ricotta Ice Cream

**Inniskillin, Canada, Niagra Peninsula, Icewine, Cabernet Franc 2013 29**

### **Strawberry & Cream Sundae**

With Lemon Candies & Angel Food Cake

**Castelnaud de Suduiraut, France, Sauternes 2005 12**

### **Seasonal Sorbet**

*Jessica Penner | Pastry Chef*

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# ARTISAN CHEESE

5 EACH / 14 FOR ALL

### Dream Weaver

Pasteurized Goat Milk, Washed Rind with Sweet Yeast Flavors  
*Central Coast Creamery – Paso Robles, California*

### Red Butte Hatch Chile

Unpasteurized Cow Milk, Creamy Cheddar Subtly Balanced with Dried Chiles  
*Beehive Creamery – Uintah, Utah*

### Gorgonzola Dolce

Pasteurized Cow Milk, Creamy & Sweet with a Soft Texture  
*Piedmont, Italy*

<b>Coffee</b>	<b>4</b>	<b>Cappucino</b>	<b>5</b>
<b>Decaffeinated Coffee</b>	<b>4</b>	<b>Latte</b>	<b>5</b>
<b>Espresso</b>	<b>4</b>	<b>Hot Tea</b>	<b>4</b>

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**SCOTCH WHISKY**

Ardberg (Islay)	15
Auchentoshan "American Oak" (Lowland)	16
Bowmore 18 Year (Islay)	26
Bruichladdich "The Classic Laddie" <i>Unpeated</i> (Islay)	15
Bruichladdich "Rockside Farm" <i>Unpeated</i> (Islay)	17
Bruichladdich "Port Charlotte" <i>Heavily Peated</i> (Islay)	15
Dalwhinnie 15 Year (Highland)	19
Edradour 10 Year (Highland)	13
Glen Garioch 1994 (Highland)	25
Glenfiddich 12 Year (Speyside)	13
Glenfiddich 15 Year (Speyside)	15
Glenlivet 12 Year (Speyside)	12
Glenmorangie 10 Year (Highland)	12
Glenmorangie 12 Year "Nectar D O'r" (Highland)	19
Glenmorangie 12 Year "LaSanta" (Highland)	17
Glenmorangie 12 Year "Quinta Ruban"	18
Highland Park 15 Year (Island of Orkney)	18
Johnny Walker Blue Label (Blended)	47
Lagavulin 16 Year (Islay)	23
Laphroaig 10 Year (Islay)	14
Macallan 12 Year, (Speyside)	15
Macallan 18 Year, (Speyside)	47
Macallan Edition No.2	23
Oban 14 Year (Highland)	21
Oban 18 Year (Highland)	33
Talisker 10 Year (Island of Skye)	16

**DIGESTIFS**

Amaro Meletti (Italy)	10
Amaro Nonino (Italy)	12
Amaro Tosolini (Italy)	10
Amaretto Tosolini (Italy)	10
Campari (Italy)	12
Cynar (Italy)	10
Fernet Branca (Italy)	10
Grand Marnier (France)	12
Liquore Strega (Italy)	12
Sambuca Meletti (Italy)	12
Limoncello (Oakland)	11
Tuaca (Italy)	10

**COGNAC & ARMAGNAC**

D' Usse VSOP (Cognac)	15
Kelt XO (Cognac)	31
Kelt VSOP (Cognac)	15
Delamain Pale and Dry (Cognac)	23
Hennessy VSOP (Cognac)	14
Hennessy XO (Cognac)	32
Louis Royer (Cognac)	15
Remy VSOP (Cognac)	15
Chateau de Laubade VS (Bas-Armagnac)	10

**CALVADOS, BRANDY & GRAPPA**

Busnel Calvados V.S.O.P Vielle Reserve	11
Claque-Pépin, Hors d'Age, 6 years	15
Nonino Grappa Chardonnay	15
Inga Grappa di Moscato	12

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**DESSERT WINE**

	<b>GLASS</b>	<b>BOTTLE</b>	
Alienor, Sauvignon Blanc, Lake County, Late Harvest 2010	14	84	(500 ml)
Cappellano, Italy, Serralunga d'Alba, Barolo Chinato	18	126	(500 ml)
Castelnau de Suduiraut, France, Sauternes 2005	12	48	(375 ml)
Château d'Yquem, France, Sauternes 2014		500	(375 ml)
Dolce, Sauvignon Blanc/Semillon, Napa Valley, Late Harvest 2011	17	102	(375 ml)
Donnafugata, Italy, Sicily, Passito di Pantelleria, <i>Ben Rye</i> 2013	16	80	(375 ml)
Inniskillin, Canada, Niagara Peninsula, Icewine, Cabernet Franc 2013	29	174	(375 ml)
M. Chapoutier, France, Banyuls, Vin Doux Naturel 2014	10	80	(500 ml)
Philip Togni, Napa Valley, <i>Ca' Togni</i> 2007	16	96	(375 ml)
La Morandina, Italy, Moscato d' Asti 2015	10	30	(375 ml)
Veuve Clicquot Ponsardin, France, Champagne, Demi-Sec, NV	20	50	(375 ml)

**PORT**

	<b>GLASS</b>	<b>BOTTLE</b>	
Broadbent, Portugal 1997		170	(750 ml)
Ferreira, Portugal 1980		250	(750 ml)
Grahams, Portugal 1985		320	(750 ml)
Grahams, Portugal, 20 Years Tawny	20	200	(750 ml)
Quinta do Crasto, Portugal 2000		160	(750 ml)
Smith Woodhouse, Portugal, Late Bottle Vintage 2003	12	102	(750 ml)
Warre's, Portugal, 10 Years Tawny, <i>Otima 10</i>	10	60	(500 ml)

**SHERRY & MADEIRA**

	<b>GLASS</b>	<b>BOTTLE</b>	
Blandy's, Madeira, Malmsey 5 Years	8	65	(750 ml)
Broadbent, Madeira, Colheita 1996	11	99	(750 ml)
Broadbent, Madeira, Rainwater NV	6	39	(500 ml)
Cossart Gordon, Portugal, Colheita Bual 2005	16	80	(500 ml)
Emilio Lustau, Spain, Sanlúcar de Barrameda, En Rama Manzanilla NV	11	66	(500 ml)
HM Borges, Madeira, Sercial 1979		300	(750 ml)

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