



CHEF'S TASTING MENU

summer **squash**, chilled soup, fried blossoms, vadouvan

PINOT GRIGIO/RAMATO > Cargasacchi > '09 Santa Barbara

salt cured **foie gras**, umeboshi, seaweed brioche

RIESLING > Eva Fricke > Lorch > '08 Rheingau

abalone, wheatberries, coastal succulent, walnut, smoked chicken jus

CHARDONNAY > County Line > '08 Napa Valley

sweetbreads, padron peppers corn pudding, brown butter, yuzu kosho

NEGRAMOLL TINTO > Eliseo Carballo > '08 Canary Islands

plum **sorbet**, almond granita

cinnamon **mille-feuille**, cardamom marshmallow, burnt honey ice cream

RIESLING > Kiona > NV Columbia Valley

60 > 90 with wine pairing

Participation is required by the entire table.

10 from each Chef's tasting is donated to the St. Anthony Foundation.

EXECUTIVE CHEF: *Jason Fox*

CHEF DE CUISINE: *Ian Muntzert*

2224 Mission St. / San Francisco, California / 94110

415.355.1500 / www.COMMONWEALTHSF.com