

Commonwealth

shishito **peppers**, goat cheese, rose 6

grilled **chicken livers**, brown rice-black pepper cracker, saba 6

summer **squash**, chilled soup, fried blossoms, shaved salad, vadouvan 9

garden **tomatoes** and basil, black olive crumble, smoked bread, idiazabal cheese 13

compressed **watermelon**, tofu, nori, cucumber, wild greens, togarashi 11

potato **gnocchi**, corn, maitake mushrooms, sage, parmesan reggiano, truffle oil 12

fluke crudo, peach, rosé gelée, jicama, douglas fir tips 14

corn custard, **sea urchin**, chorizo, lobster emulsion, jalapeno 15

marrow stuffed **squid**, tamarind pork, shelling beans, black garlic, cilantro 13

coconut milk poached **halibut**, sea beans, grapes, little gem lettuces, thai spices 15

grilled **lamb tongue**, chard, burnt eggplant, miso, mint 14

young **hen** and **spot prawn**, spinach, artichoke, chocolate-almond emulsion 16

pork, mustard greens, turnips, onion soubise, mustard caviar, juniper jus 15



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