



PAMILYA MENU

PRIXE FIXE, FAMILY STYLE

\$85 per person

REQUIRES WHOLE TABLE PARTICIPATION

First Course - *Choose one skewer, one lumpia*

Served with

- ◊ Ledesma Farms Heirloom Tomato Salad | Tamarind, Watermelon, Peanut, Shrimp
- ◊ Abaca Seafood Chowder | Coconut, Annatto Oil
- ◊ Kampachi 'Kinilaw' Tostada | Coconut, Cherries, Lemongrass

BBQ Skewer

- ◊ Chicken Adobo | Chicken Skin, Pickled Leeks
- ◊ Thin Cut Pork | Coppa Cut, Banana BBQ Sauce, Atchara
- ◊ Oyster Mushroom | Coconut, Beet Bagoong

Lumpia

- ◊ Lola's Pork Lumpia | Berkshire Pork, Rhubarb and Strawberry Ketchup, Lettuce Wrap
- ◊ Kabocha Squash Fritter | "Ukoy" Black Garlic, Kimchi, Pinakurat Spiced Vinegar

Second Course - *Choose two entree*

Served with

- ◊ Java Rice | Annatto Oil
- ◊ Sugar Snap Pea | Calamansi Verjus, Mung Bean (V)

Entree

- ◊ Riverdog Farms Summer Squash | Stonefruit 'Escabeche' Sauce, Corn Croquette, Peppers (V)
- ◊ Scallops and Pork Jowl | Fiddle Head Ferns, Chive Bagoong, X.O. Sauce
- ◊ Stuffed Quail | 'Tinutungan' - Fava Bean, Morel Mushroom, Coconut
- ◊ American Wagyu Wellington | 'Bistek' - Ramps, Garlic Chives (+8 per person)

Third Course - *Choose one for the entire group (individual portion)*

- ◊ Cassava Cake | Chocolate Namalaka, Seasonal Sorbet
- ◊ Raspberry Halo Halo | Brazo de Mercedes, Cashew, Nata de Coco
- ◊ Anson Mills Corn 'Biyaki Tamales' | Corn Anglaise, Blueberry, Thyme (GF)
- ◊ Cherry 'Otap' | Valrhona Chocolate, Almond Cream, Fromage Blanc
- ◊ Faux Calamansi | Jasmien Tea Mousse, Extra Virgin Olive Oil

Menu subject to change without prior notice

All items are subject to 22% service charge and 5% surcharge in response to Healthy San Francisco Mandate, plus 8.63% sales tax.

The Studio (Private Dining Room): \$150 Set up fee

Consumption of raw or uncooked food could increase the risk of food borne illness.

