

Heirloom Tomato & Cucumber Salad

Green Harissa Dressing, Falafel, Labneh, Spicy Herbs, Sumac 17

Fall Chicories & Roasted Delicata Squash Salad

Pickled Aji Amarillo Peppers, Toasted Pumpkin Seeds, Aleppo, Cashew-Walnut Vinaigrette 16

Hamachi Crudo

Avocado, Betty Anne Plums, Puffed Wild Rice, Preserved Kombu, Cilantro Flowers 18

Burrata & House Made Bresaola

Braised Fennel & Pepper Escabeche, Crunchy Garlic Levain, Paesano Olive Oil, Nepitella, Fennel Flowers 19

Beef Tartare

Green Goddess Dressing, Little Gems, Alfalfa Sprouts, Pickled Mustard Seeds, Bread Tuiles, Smoked Caper Vinaigrette 19

Sunchoke & Braised Leek Soup

Black Garlic, Kalamata Olive, Crispy Potato Chips, Pimentón, Lime 17

Seared Sea Scallops & Smoked Clams

Celtuce Purée, Amarosa Potatoes, Braised Lobster Mushrooms, Watercress, Chowder Broth 22

Local Squid & Crushed Butterball Potato Ravioli

Squid Ink Pasta, Early Girl Aqua Pazza, Cherry Tomatoes, Hans' Pancetta, Agretti 18

Caramelized Hudson Valley Foie Gras

Bartlett Pear, Pickled Huckleberries, Long Pepper, Toasted Black Sesame Brioche, Pear Butter 30

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Local King Salmon

Butter Beans, Stewed Green Bee Tomatoes, Roasted Summer Squash, Onion Confit, Squash Blossom Broth 38

Alaskan Halibut

Brown Butter Cauliflower, Red Flame & Thompson Grapes, Wilted Amaranth, Red Verjus, Vadouvan 38

Liberty Valley Duck Breast

Slow Roasted Baby Onions, Caramelized & Pickled Sweet Peppers, Duck Sausage, Duck Fat Potatoes, Red Pepper Duck Jus 34

Heritage Berkshire Pork Chop

Grilled Belle de Boskoop Apples, Braised Baby Carrots, Wheat Berries, Crispy Spiced Onions 36

Pan Roasted New York Steak

Eggplant Caponata, Basil Salsa Verde, Charred Tomatoes, Serpent Cucumbers, Garlic Chips 48

Potato Gnocchi & Chanterelle Mushrooms

Roasted Artichokes, Nettles, Toasted Pine Nuts, Capra Stanislaus Cheese, Barigoule Nage 28

**** Acme Bread Available On Request ****

5% Surcharge Added for San Francisco Employer Mandates

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

Wines by the Glass

Sparkling

Champagne, Extra Brut, Jacquesson, *Cuvée 739*, NV 26
Brut Rosé, Crémant d'Alsace, Hubert Meyer, NV 15
Crémant de Loire, Brut, Château de Brézé, NV 14

Whites

Riesling, Ojai, *Kick On Ranch*, Santa Barbara, 2014 13
Grüner Veltliner, Josef Ehmoser, *Von den Terrassen*, Wagram, Austria, 2016 12
Sancerre, Domaine du Carrou, Loire, 2015 15
Sauvignon Blanc, Populis, *Venturi Vineyard*, Mendocino, 2016 13
Muscadet Sèvre et Maine, Claude Branger, *Saint Fiacre*, Loire, 2010 14
Pinot Gris, Eyrie, Dundee Hills, Willamette, 2014 14
Puligny-Montrachet, Domaine Bernard Millot, *Les Corvées*, Burgundy, 2014 26
Chardonnay, Deovlet, Santa Barbara, 2015 18

Rosé, Côtes de Provence, Domaine Rimauresq, *Cru Classé*, 2015 12

Reds

Côte de Brouilly, Domaine du Pavillon de Chavannes, *Cuvée des Ambassades*, Beaujolais, 2016 13
Mercurey, Domaine Charton, *La Chassiere, 1er Cru*, Burgundy, 2013 25
Pinot Noir, Roots, *Crosshairs Cuvée*, Yamhill-Carlton, Willamette, 2014 15
Chianti Classico, Monte Bernardi, *Retromarcia*, Tuscany, 2014 15
Barbera, Palmina, *Walker Vineyard*, Santa Ynez, 2013 14
✦ Syrah blend, Skylark, *Las Aves*, North Coast, 2015 13 carafe: half liter 25 full liter 50
Cabernet Franc, Chinon, Charles Joguet, *Les Petites Roches*, Loire, 2014 14
Cabernet Sauvignon blend, Brea, *Margarita Vineyard*, Paso Robles, 2014 15

✦ Our featured tap selections

Loire, 2013 28
Alsace, 2015 32
Rhône, 2014 22
Oregon, 2013 38
California, 2009 30

Almond Frangipane Cake

Burrata Ice Cream, Chamomile Poached Plums
Caramelized Corn Flakes, Yerena Farms Blackberries 12

Dark Chocolate Semifreddo

Huckleberry Jam, Cocoa Cardamom Meringue, Chocolate &
Banyuls Sabayon 12

Raspberry Cheesecake

Toasted Cinnamon Meringue, Lemon & Thyme Cookie Crumble
Raspberry Compote, Greek Yogurt Crèmeux 12

Baked Apple & Ginger Tart

Poached Figs, Raspberry Merlot Sauce,
Brown Sugar Oat Crumble 12

Lemon Sour Cream Pie

Caramel Sauce, Whipped Crème Fraîche 12

Strawberry Rocky Road Sundae

Rocky Road Ice Cream, Vanilla Roasted Strawberries
Chocolate Covered Almonds, Hot Fudge Sauce 12

Ice Cream Sandwiches

Coffee Chocolate Chip Ice Cream, Oatmeal Cookies
Two pieces / 7 or Four pieces / 14

Caramel Popcorn

Cacao Nibs, Salt 7

House Made Ice Cream & Sorbet

Vanilla // Lemon Verbena
Strawberry // Peach
4.5 per scoop

Cheese Plate

Chimney Rock, Cowgirl Creamery, Petaluma, CA (Cow)
Buff Blue, Bleating Heart Creamery, Tomales Bay, CA (WaterBuffalo)
Seasonal Accompaniments, Crackers & Toasted Levain 14

AFTER DINNER COCKTAILS

Cent'anni

Espresso, Kahlua, Amaro Nonino, Amaro Di Angostura 13

Nutty Resolution

Rye, Carpano Antica, Averna, Nocello Walnut Liqueur
Black Walnut Bitters 14

Vodka – Smirnoff **Gin** – Beefeater

Scotch – Famous Grouse **Rum** – Flor de Cane

Bourbon – George Dickel **Tequila** – Chinaco

Rye – Old Overholt **Mezcal** – Kimo Sabe

Brandy- Raynal

100% Alcohol by

Volume

Seasonal Lemonade 6

Elderflower Press 7

Hibiscus Iced Tea 7

Happy Hour Cocktail:

Peach Sangria White Wine, Peaches,
Orange Curaçao, (Fresh Citrus) 9

Specialty Cocktails

Prospector (Orange Peel)

Scotch, Madeira, Benedictine, Prospect Bitters
Flamed Orange (Orange Peel) 13

Prospect's Peach Sangria White Wine, Peaches,
Orange Curaçao, (Fresh Citrus) 12

Birds Of A Feather (None)

Automatic No. 5 Gin, Strawberry, Lemon, Basil
Honey (Lemon Foam) 14

Spicy Sophia (Spiced Rim)

Tequila, Lime, Cilantro, Serrano Agave (Lime Wheel) 13

SOMA Smash (Mint)

Bourbon, Lemon, House Made Spearmint Gum Syrup
(Mint Sprig) 13

The Highbrow (Orange Peel)

Whistle Pig 10yr Rye, Carpano Antica, Amaro Nonino
Chocolate Bitters (Orange Peel) 18

Spear Street Sour

Pampero Extra Anejo, Cynar, Lime, Pineapple Gum (Lime Twist) 1

Basil Pimm's Cup (Cucumber & Lemon)

Gin, Lemon, Basil, Cucumber, Lemon- Lime Bitter Soda
(Lemon & Cucumber Wheel) 13

Miss Melony

Mezcal, Lime, Cantaloupe, Smoked Espelette (Espelette) 13

DRAFT

Golden Road Wolf Pup Session IPA (Los Angeles, CA) 8

Pilsner Urquell Pilsner (Czech Republic) 8

Lost Coast Brewery Great White (Eureka, CA) 8

BOTTLE

Anchor Brewing

Anchor Steam Amber Ale 12oz (San Francisco, CA)

Eel River

Organic IPA 12oz (Scotia, CA) 9

Rodenbach Grand Cru

Flemish Sour Ale 11.2oz (Belgium) 12

North Coast Brewing Co.

Old No. 38 Stout 12oz (Fort Bragg, CA) 8

Chimay Blue

Peres Trappistes Grand Reserve Ale 11.2oz (Belgium) 12

Sonoma Cider

The Hatchet 12oz (Sonoma, CA) 9

Kaliber

Non-Alcoholic 11.2oz (Ireland)

Warm Spiced Nuts 5.5
Prospect Fries Aioli 8
Marinated Olives Herbs, Citrus 6.5
Deviled Eggs (4) Pickled Serranos, Crispy Prosciutto 10
French Onion Dip Potato Chips 10.5
Hummus Labneh, Seeded Olive Oil Crackers 10.5
Burrata with Oven Roasted Tomatoes Crostini 11
Ahi Tuna Tartare Miso Radish, Shiitake, Avocado, Wasabi Aioli, Nori & Taro Chips 18
Spicy Halibut & Octopus Ceviche Avocado, Chile-Lime Tortilla Chips 15
Truffle Arancini Parmigiano-Reggiano Aioli 12
Fried Green Tomatoes & Local Squid Tasso Aioli, Lemon 15
Duck Liver Mousse Apple & Fig Mostarda, Pretzel Crackers 11
Pork Sausage Corn Dogs Beer Cheese 10
Chile Verde Chicken Wings Blue Cheese, Cilantro 13

Farm House Cheese Plate

Chimney Rock, Cowgirl Creamery, *Petaluma* (Cow)
Buff Blue, Bleating Heart Creamery, *Tomales Bay* (Raw Water Buffalo)
Seasonal Accompaniments, Crackers & Toasted Levain 14

Prospect Burger

Lettuce, Tomato, Pickles, Special Sauce 14.5
Add: Wagon Wheel Cheddar 2, Bacon 3, Fries 6

Steak Frites

Pan Roasted Bavette, Spinach, Fries, Beef Jus 25

News & Notes:

Please make note in news & notes of the day for sugars: 8 raw, 4 regular, 4 splenda to be filled each day in every sugar caddy with labels facing guests.

* Insert :

Verbal: 2 count Hamachi Kama

Items to push:

Counts:

Remember to save any tickets with Dom P sales, most sold over the period of the contest wins a bottle of Krug

“Experience is simply the name we give our mistakes.”

Oscar Wilde