

TO START

OLIVES <i>garlic confit, spices</i>	9
SWEET POTATO BRIOCHE ROLLS <i>fennel pollen, black truffle butter</i>	12
TRADITIONAL CAVIAR <i>one ounce osetra, brioche, classic accoutrements</i>	190
WEST COAST OYSTERS ON THE HALF SHELL <i>mignonette, lemon, hot sauce</i>	25/48 DOZ
WINTER TRUFFLE FRIES <i>truffle oil, parmigiana reggiano, confit jalapeno aioli</i> <i>add shaved perigord truffle \$30</i>	16

APPETIZER

AHI TUNA POKE <i>pickled vegetables, aged soy, crispy rice</i>	22
COUNTY LINE MIXED GREEN HARVEST SALAD <i>pancetta vinaigrette, parmesan crisp, walnut mousse</i>	15
BUTTERNUT SQUASH SOUP <i>poached lobster, coconut, young ginger, sourdough bread</i>	18
CHARCOAL BAO BUN <i>sweet soy glazed pork belly, candied peanuts, mustard greens</i>	24
SEARED DIVER SEA SCALLOP <i>tokyo turnips, smoked butter</i>	26
WAGYU BEEF TARTARE <i>wild mushrooms, brioche tuile, champagne sabayon, smoked trout roe</i>	28
CRAB AND CAVIAR <i>two dungeness crab tacos, avocado purée, caviar</i>	35
37 SEARED OCTOPUS <i>green shiso, crispy garlic, satsuma mandarin</i>	24

MAIN COURSE

GOLDEN PUMPKIN RISOTTO <i>oyster and maitake mushrooms, pickled apples, pecorino</i>	28
WINTER TRUFFLE PAPPARDELLE <i>truffled pecorino, shaved perigord truffles</i>	65
37 BLACK GARLIC TAGLIOLINI <i>dungeness crab, cauliflower fondue, california citrus</i>	35
SEA BASS <i>potato gnocchi, swiss chard, bergamont and celeriac broth</i>	41
LIBERTY FARMS DUCK <i>beetroot puree, orange sponge, royal trumpet mushrooms</i>	38
NIMAN RANCH RACK OF LAMB <i>lamb belly, yam puree, fermented black bean jus</i>	42
8OZ BRANDT BEEF TENDERLOIN <i>braised sunchoke, truffled mashed potatoes, pickled crones</i>	55
4OZ DOMESTIC WAGYU <i>local sea salts, steak sauce, seasonal mushroom</i>	85
NOB HILL CHEESEBURGER <i>8oz wagyu, braised short rib, farmstead cheddar, kale</i> <i>jalapeño mayonnaise, onion rings</i>	28

SIDES

YUKON GOLD WHIPPED POTATO <i>sea salt</i>	11
WILD MUSHROOM <i>black garlic babaghanoush</i>	21
CRISPY BRASSICAS <i>chili oil, lemon</i>	13

CHEF'S ADVENTURE MENU

125 PER PERSON | 75 WINE PAIRING

tasting menu is recommended for the entire table

FIRST COURSE

HAMACHI CRUDO

SECOND COURSE

BLACK GARLIC TAGLIOLINI

THIRD COURSE

LIBERTY FARMS DUCK

FOURTH COURSE

NIMAN RANCH RACK OF LAMB

FIFTH COURSE

CROISSANT BREAD PUDDING

Parallel 37 is named after the geographic latitude that runs through the San Francisco Bay Area where Chef Gabriel Haaz sources the finest seasonal ingredients to craft his fusion-inspired cuisine. Produce is hand selected by chef from local markets and farms, while meat, poultry and seafood on the menu are raised with sustainable practices. We invite you to enjoy Chef Gabriel's seasonal tasting menu alongside creative handcrafted cocktails and carefully paired wines.

PLEASE NOTE THAT A SERVICE CHARGE OF 20% IS APPLIED TO ALL PARTIES 6 AND LARGER

CHEF GABRIEL HAAZ   @RITZCARLTONSF