

TO START

OLIVES <i>garlic confit, spices</i>	9
UMAMI FRIES <i>bonito, nori, sesame</i>	12
TWICE COOKED SUNCHOKE <i>iberico ham, herb vinaigrette</i>	14
FUJI APPLE AND BELGIAN ENDIVE SALAD <i>cauliflower, bacon stuffed dates, toasted hazelnut</i>	15
TEMPURA SHRIMP <i>persimmon sauce, coriander</i>	16
AHI TUNA POKE <i>pickled vegetables, aged soy, crispy rice</i>	22
WEST COAST OYSTERS ON THE HALF SHELL <i>mignonette, lemon, hot sauce</i>	25/48 DOZ
SHORT RIB & CRISPY POTATO PANCAKES <i>charred scallions, fermented daikon, hoisin sauce</i>	19
COUNTY LINE MIXED GREEN HARVEST SALAD <i>tender greens, puffed grains, golden balsamic vinaigrette</i>	15
BUTTERNUT SQUASH SOUP <i>poached lobster, coconut, apple, cilantro</i>	18
37 SEARED OCTOPUS <i>green shiso, crispy garlic, satsuma mandarin</i>	24
CRAB AND CAVIAR <i>two Dungeness crab tacos, avocado purée, caviar</i>	35
TRADITIONAL CAVIAR <i>one ounce osetra, brioche, classic accoutrements</i>	190

MAIN COURSE

OXTAIL BOLOGNESE <i>strozzapreti pasta, radicchio, parmesan</i>	21/33
TAJARIN <i>handcut pasta, nettles, pistachio, poached egg</i>	19/31
MARKET VEGETABLE RAGOÛT <i>artichokes, cauliflower, lime yogurt</i>	28
ORGANIC CHICKEN <i>roasted pepper, French beans, smoked paprika</i>	34
LOCAL HALIBUT <i>Meyer lemon, olive, potato</i>	39
NIMAN RANCH LAMB <i>lentils, roasted carrot, swiss chard</i>	40
8 OZ BRANDT BEEF TENDERLOIN <i>“loaded” sweet potato, Point Reyes blue cheese, horseradish</i>	55
NOB HILL CHEESEBURGER <i>8oz wagyu, braised short rib, farmstead cheddar, kale, jalapeño mayonnaise, onion rings</i>	26
4OZ A5 JAPANESE WAGYU <i>local sea salts, steak sauce, seasonal mushrooms</i>	140

SIDES

YUKON GOLD WHIPPED POTATO <i>sea salt</i>	11
BLACK TRUMPET MUSHROOMS <i>yuzu, kombu butter</i>	21

FAMILY STYLE

serves 2 to 4 guests

WHOLE ROASTED LIBERTY FARM DUCK	115
<i>duck confit fritters, huckleberry sauce</i>	
36 OZ WAGYU TOMAHAWK CHOP	195
<i>wild mushrooms, grilled onions, kimchi</i>	

WINTER INDULGENCE

Black Truffle Supplement on any course \$55

CHEF'S TASTING MENU

125 PER PERSON | 75 WINE PAIRING

tasting menu is recommended for the entire table

Parallel 37 is named after the geographic latitude that runs through the San Francisco Bay Area where Chef Michael Rotondo sources the finest seasonal ingredients to craft his globally-inspired California cuisine. Produce is hand selected from local farms, while meat, poultry and seafood on the menu are raised with sustainable practices. We invite you to enjoy alongside creative handcrafted cocktails, and carefully chosen wines and beers.