

## The Cosmopolitan Restaurant & Lounge Lunch Menu

### Appetizers

Fontina stuffed turkey-ricotta meatballs, polenta, goat cheese, tomato, basil	8
Grilled jumbo prawns, fried green tomato, tomato-cucumber salad, Old Bay remoulade	15
Artisan cheese, charcuterie platter	16
Grilled pizzetta, summer squash, soft egg, Mortadella, pecorino romano	9.5
Smoked Hamachi, grilled brioche, crushed avocado, radishes, caramel soy	12.5
Wagyu beef carpaccio, artichoke fritters, capers, lemon aioli	10.5
Cedar roasted Maitake mushrooms, guanciale, arugula, parmesan, cabernet vinaigrette	9.5
Spicy Ahi and salmon tartare, cucumber, avocado, nori chips	12
Calamari and artichoke Fritto Misto	11.5
Trio of local wild Porcini mushroom appetizer preparations	12.5

### Soups & Salads

Soup of the day	7
Roasted chicken breast "Cobbsmopolitan" salad, bacon, Pt. Reyes blue, avocado	8/16
Hearts of romaine, Caesar style, polenta croutons	8.5
Organic mixed greens, shaved fennel, Vella Jack, lemon-shallot vinaigrette	8
Iceberg "slice", chilled Dungeness crab, prawns, avocado, green peppercorn "Louis"	13
Sweet Gem lettuce, roasted beets, feta, Marcona almonds, green goddess dressing	8/15

### Main Courses

Grilled hanger steak, parmesan creamed spinach, duck fat roasted potatoes	24
Roasted chicken-wild mushroom pot pie, small green salad	16
Sautéed Alaskan halibut, faro-jasmine rice pilaf, grilled artichokes, green onion, Meyer lemon gremolata	24
Wild King salmon roasted in a corn husk, summer squash, white corn, basil marinated cherry tomatoes	25
Housemade Ricotta gnocchi, wild mushrooms, peas and pancetta	9/18
Niman ranch burger, Parker House bun, fries, and pickles etc...	14.5
Grilled ahi tuna, tempura Japanese eggplant, green papaya salad, soy-ginger vinaigrette	25
Kabocha pumpkin tortellini, sage brown butter, pomegranate, pecorino	17
BBQ Niman Ranch brisket sandwich, avocado, watercress slaw, sweet potato fries	17

### Happy Endings

Baked to order banana-pecan galette, bourbon gelato (allow 25 minutes)	8
Baked to order chocolate bread pudding, espresso gelato (allow 25 minutes)	8
Baked to order Apple, almond & golden raisin strudel, cinnamon gelato (allow 25 minutes)	8
Baked to order "Bada Bing" cherry crisp, pistachio gelato (allow 25 minutes)	8
Baked to order strawberry shortcake, meyer lemon curd, brown sugar whipped cream (allow 25 minutes)	8
Trio of childhood treats: peanut butter cup, white chocolate-banana pudding, "Rocky Road" sundae	7
Butterscotch pot de crème, snicker doodle cookie	7
Seasonal gelatos and sorbets, orange lace cookie	6

### Sides \$5 each

Plain or jalapeno whipped potatoes	Grilled asparagus
Tempura green beans, wasabi and ponzu	Sautéed or parmesan creamed spinach
Parmesan-herb fries, smoked paprika aioli	Sautéed summer squash and white corn

50% off all bottled wine on Thursdays for lunch and dinner with the purchase of an entrée (limit two per party)

3% of all food and beverages will be charged to contribute to SF Health Care Security Ordinance

18% Gratuity will be added to all parties of eight or more