

## The Cosmopolitan Restaurant & Lounge

### Appetizers

Smoked Hamachi, crushed avocado, brioche toast, radishes, caramel soy	12.5
Grilled jumbo prawns, fried green tomatoes, tomato-cucumber salad, Old Bay remoulade	15.5
Artisan cheese, charcuterie platter	16
Cedar roasted Maitake mushrooms, guanciale, arugula, parmesan, cabernet vinaigrette	10.5
Wagyu beef carpaccio, artichoke fritters, capers, lemon aioli	11.5
Spicy Ahi and salmon tartare, cucumber, avocado, nori chips	13
Calamari and artichoke fritto misto	11.5
Grilled pizzezza, summer squash, soft egg, Mortadella, Pecorino Romano	10
Trio of local wild Porcini mushroom appetizer preparations	14

### Soups & Salads

Soup of the day	7
Hearts of romaine, Caesar style, polenta croutons, house cured pancetta	8.5
Organic mixed greens, shaved fennel, Vella Jack, lemon-shallot vinaigrette	8
Iceberg lettuce "slice", chilled Dungeness Crab, prawns, avocado, green peppercorn "Louis"	15
Sweet Gem lettuce, oranges, beets, feta, Marcona almonds, green goddess dressing	8.5

### Main Courses

Grilled Painted Hills naturally raised NY <i>or</i> Certified Angus hanger steak, parmesan creamed spinach, duck fat roasted Yukon gold potatoes	33/26
Crisp pan roasted Fulton Valley chicken, feta polenta, cumin-honey glazed heirloom carrots	18
Cabernet braised Lamb pot roast, tomato-fennel couscous, olives, saffron	26
Wild King salmon roasted in a corn husk, summer squash, white corn, basil marinated cherry tomatoes	25
Housemade Ricotta Gnocchi, wild mushrooms, peas, pancetta	10/19
Sautéed Alaskan Halibut, faro-jasmine rice pilaf, grilled artichokes, green onions, Meyer lemon gremolata	28
Niman Ranch burger, Parker House bun, house cut fries, pickles, etc...	14.5
Grilled Kurabuta pork chop, butter beans, snap peas, fennel sausage, masa onion rings, jalapeno pesto	27
Grilled Ahi tuna, tempura Japanese eggplant, green papaya salad, soy, ginger, sesame vinaigrette	28
Kabocha pumpkin tortellini, sage brown butter, pomegranate, pecorino	18
Sautéed dayboat sea scallops, oxtail risotto, black trumpet mushrooms, white truffle oil	30

### Happy Endings

Baked to order banana-pecan galette, bourbon gelato	8
Baked to order molten center chocolate bread pudding, espresso gelato	8
Baked to order apple, almond and golden raisin strudel, cinnamon gelato	8
Baked to order strawberry shortcake, Meyer lemon curd, brown sugar whipped cream	8
Baked to order "Bada Bing" cherry crisp, pistachio gelato	8
Baked to order warm chocolate chunk cookies, vanilla malted milk shake	7
Trio of childhood treats: peanut butter cup, white chocolate-banana pudding, "Rocky Road" sundae	8
Butterscotch Pot de Crème, Snicker doodle Cookie	7
Seasonal gelatos and sorbets, orange lace cookie	6

### Sides \$5 each

Cumin-honey glazed carrots	Sautéed or parmesan creamed spinach
Spicy soy and orange glazed edamame	Sautéed squash and white corn
Tempura green beans, wasabi and ponzu	Masa fried onion rings, fire roasted salsa
Herbed parmesan fries	Jalapeno or plain whipped potatoes
Grilled asparagus	Farro-jasmine rice pilaf

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 beverage will be charged to contribute to SF Health Security Ordinance

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