



St. Valentine's Day

Monday, February 14, 2022

COCKTAILS 16.00

GOLD STREET

Bourbon, Cointreau,
Orange Bitters, Bubbly

WINTER SOLSTICE

Vodka, Cocchi Americano,
Bonal, Orange Juice, Grenadine

LA FLORIDITA DAIQUIRI

Rum, Luxardo Maraschino,
Lime & Grapefruit Juices

PISCO PUNCH

"Compounded of the Shavings of
Cherub's Wings"

CAT'S PAW

Hayman's Old Tom Gin, Aperol,
Orange Bitters,
Sweet & Dry Vermouths

BLOOD ORANGE MARGARITA

Tequila, Cointreau,
Blood Orange & Lime Juices

ELIXIR NO. 3

Rye Whiskey, Benedictine,
Yellow Chartreuse, Lemon

THE ROCKEFELLER

Scotch, Alessio Vermouth di
Chinato, Allspice Dram

WARM SPICED CIDER

Spiked with Bourbon

PERFECT MANHATTAN

Rye Whiskey, Dolin Dry,
Carpano Antica, Bitters

STARTERS

Half Dozen Chilled East & West Coast Oysters | Yuzu Mignonette

Dungeness Crab Rolls | Meyer Lemon and Chives

Potato Pillows | Crème Fraîche, California Sturgeon Caviar

BIX Truffled Steak Tartare | Black Olive Toasts

Half Ounce Golden Osetra Caviar | Buckwheat Blini, Chives, Minced Egg *\$65 supplement*

FIRST COURSES

Caesar | Hearts of Romaine, Farm Egg Dressing, Torn Croutons, Parmesan

Sunchoke Soup | Crème Fraîche, Black Caviar, Watercress

Scallop Crudo | Koji Cured Buttermilk, Chive Oil, Puffed Quinoa, Shiso

Classic Shrimp Cocktail | Jumbo Prawns, Housemade Cocktail Sauce

MAIN COURSES

Chicken Hash à la BIX | Truffled Celery Root Purée, Salad of Endive & Mushrooms

Local Black Cod | Mushrooms, Brussels Sprouts, Asian Pear, Sunchoke Purée, Puntarelle alla Romana

Dungeness Crab Tagliatelle | Winter Pesto, Wild Mushrooms, Cavolo Nero

Duck Breast | White Bean 'Cassoulet', Duck Leg Confit, Root Vegetable Slaw, Port Jus

American Wagyu New York Steak | Truffle Mashed Potatoes, Broccoli di Ciccio, Truffle Jus

DESSERTS

Black Truffle Ice Cream | Walnut Streusel, Butter Tuile Cookie

Chocolate Brioche Bread Pudding | Hot Fudge, Chantilly Cream

Bananas Foster | Dark Rum, Vanilla Ice Cream

House-Made Sorbets

CHEF/OWNER: BRUCE HILL | CHEF: ANTHONY TADEO | CHEF DE CUISINE: CHRISTIAN McDERMOTT

Corkage 50.00 per 750ml, 2 bottle maximum 🍷 Gratuities are not included

To offset costs of San Francisco ordinances, taxes and fees, a 6.5% charge will be added to all food and beverage sales
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.