GENERAL INFORMATION

GUARANTEE

Group will provide hotel with an anticipated guest count two weeks prior to the event date. Group is permitted to decrease attendance up to 5% up until (3) business days prior to the event date. Group will provide the hotel with a final attendance guarantee a minimum of three (3) business days prior to the event date. After that time the number of guests may be increased, but not decreased in terms of liability for payment. The guarantee is the sole responsibility of the client. If no guarantee is provided, the billing will be made out for the greater of the following: the number of persons originally contracted or the number of persons in attendance.

SIGNAGE

In order to prevent damage to hotel furnishings and fixtures, group’s décor and or signage must not be attached to any stationary wall, floor, or any other substance. Group is financially responsible to in the event of any damages to the Hotel. Groups are not allowed to post signs, banners, or displays throughout the public areas of the hotel.

PERSONAL BELONGINGS

All items left in the meeting rooms are the responsibility of the individual. The hotel will not be responsible for items left in the meeting rooms.

SERVICE CHARGE AND SALES TAX

Prices are subject to a 4% Healthy SF charge, a 16% taxable service charge, a 8% taxable administrative fee, and 8.75% California Sales tax to all audio visual, food and beverage, rental and corkage prices quoted. Service charge and sales tax are subject to change without notice.

LABOR CHARGE

Labor charge for breakfast and lunch if guest count falls below 15 guests - $150

Labor charge for receptions and dinner if guest count falls below 20 guests - $200

Labor Charges for hot buffet meal functions if guest count falls below 20 guests - $250

OVERTIME CHARGE

Overtime charge per server for breakfast and lunch after a 2 hour period - $100 per hour

Overtime charge per server for receptions and dinner after a 3 hour period - $200 per hour
BARTENDER FEE
$195 Bartender Fee for up to 3 hours. Overtime charge per bartender after a 3 hour period - $150 per hour

WAITER PASSING FEE
Waiter-passing fee (approximately 1 attendant per 50 guests or fraction thereof) $150

CORKAGE FEE
A $40.00 per 750 ml bottle corkage fee will apply for all bottles of wine not purchased through the hotel. Outside Liquor and Beer is Not Permitted.

CAKE CUTTING FEE: $5.00 per guest
MORNING OFFERINGS
(MINIMUM ORDER 10 PERSONS)

WAKE UP
Fresh Squeezed Orange Juice, Cranberry Juice
Selection of Freshly Baked Breakfast Pastries, Muffins, Croissants
Creamery Butter, Fruit Preserves
Freshly Brewed Seattle’s Best Coffee, Decaf & Assortment of Tazo Tea
33.00

ADAGIO CONTINENTAL
Fresh Squeezed Orange Juice, Cranberry Juice
Selection of Freshly Baked Breakfast Pastries, Muffins, Croissants
Creamery Butter, Fruit Preserves
Diced Seasonal Fresh Fruits
House-Made Granola, Greek Yogurt, Local Honey
Freshly Brewed Seattle’s Best Coffee, Decaf & Assortment of Tazo Tea
42.00

HEALTHY START
Fresh Squeezed Orange Juice, Cranberry Juice
Strawberry Banana Smoothies
Diced Seasonal Fresh Fruits
House-Made Granola, Greek Yogurt, Local Honey
Fresh Bagels, Cream Cheese
Scrambled Egg Whites, Roasted Tomatoes, Sweet Basil
Old Fashioned Oatmeal, Toasted Almonds, Golden Raisins, Brown Sugar
Freshly Brewed Seattle’s Best Coffee, Decaf & Assortment of Tazo Tea
45.00

Prices are subject to a 4% Healthy SF charge, 8.5% tax will be added to all food & beverage. All menu items are subject to availability. Price quoted per person unless otherwise noted.
MORNING OFFERINGS - CONTINUED

UNION SQUARE
Fresh Squeezed Orange Juice, Cranberry Juice
Selection of Freshly Baked Breakfast Pastries, Muffins, Croissants,
Creamery Butter, Fruit Preserves
Diced Seasonal Fresh Fruits
House-Made Granola, Greek Yogurt, Local Honey
Freshly Scrambled Eggs
Breakfast Potatoes
Choose two: Applewood Smoked Bacon, Chicken Apple Sausage, Smoked Ham
Freshly Brewed Seattle’s Best Coffee, Decaf & Assortment of Tazo Tea
48.00

À LA CARTE ENHANCEMENTS

Assorted Bagels, Cream Cheese
36.00 per dozen

Assorted Cereals, Whole Milk, Non Fat, Soy Milk
9.00 per person

Old Fashioned Oatmeal, Toasted Almonds, Golden Raisins, Brown Sugar
12.00 per person

Hard Boiled Eggs | 5.00 each

Scrambled Eggs, Smoked Ham, Cheddar Cheese on Croissant or English Muffin 12.00 each

Flour Tortilla, Scrambled Eggs, Chorizo, Monterey Jack Cheese, House-made Salsa & Pico de Gallo |
12.00 each

Thick Cut Brioche French Toast, Creamery Butter, Pure Maple Syrup
14.00 per person

Prices are subject to a 4% Healthy SF charge, a 16% taxable service charge, 8% taxable administrative fee, and 8.5% tax will be added to all food & beverage. All menu items are subject to availability. Price quoted per person unless otherwise noted.

550 GEARY STREET, SAN FRANCISCO, CA 94102 / 415-775-5000 / HOTELADAGIOSF.COM
SPECIALTY BREAK PACKAGES
(Minimum order 10 persons - 30 Minutes of Service)

HEALTH NUT
Build Your Own Trail Mix
Peanuts, Roasted Almonds, Sunflower Seeds, Cashews,
House-made Granola, Banana Chips, Chocolate Chips, Dried Fruits
Vitamin Water + Voss Water
20.00

NATURALLY SWEET
Fresh Seasonal Fruits and Berries, House-made Granola Parfaits,
Fresh Smoothies, Naked Juice
25.00

HAIGHT ASHBURY
Raw & Grilled Seasonal Vegetables, Hummus, Tzatziki, Grilled Pita
Voss Water
20.00

BALL PARK
Mini Hot Dogs, Warm Salted Pretzels, Fresh Popcorn, Nacho Bar
Assorted Soft Drinks
30.00

GHIRARDELLI SQUARE
Ghirardelli Fudge Brownies, Assorted Cookies, Assorted Chocolates
Hot Chocolate
30.00

NORTH BEACH
Fresh Cannoli, Biscotti, Mini Tiramisu
Seattle’s Best Coffee, Decaf, Assortment Tazo Teas
30.00

WINE COUNTRY
Assorted Sonoma County Cheeses, Local Charcuterie, Dried Fruit Compote,
Fresh Baguette, Lavosh, Crackers
Voss Water
35.00

Prices are subject to a 4% Healthy SF charge, a 16% taxable service charge, 8% taxable administrative fee, and 8.5% tax will be added to all food & beverage. All menu items are subject to availability. Price quoted per person unless otherwise noted.

550 GEARY STREET, SAN FRANCISCO, CA 94102 / 415-775-5000 / HOTELADAGIOSF.COM
À LA CARTE BREAK ITEMS

Whole Fresh Fruit | 4 each
Assorted Granola & Power Bars | 50 per dozen
Gummy Bears | 15 per ½ pound
Red Vine Red Licorice | 10 per ½ pound
M&M’s | 15 per ½ pound
Assorted Freshly Baked Cookies | 55 per dozen
Chocolate-Covered Brownies, Nuts | 55 per dozen
Vegetable Crudité, Ranch & Blue Cheese | 8 per person
Artisan Cheeses, Sliced Baguette | 18 per person
Assorted Soft Drinks | 7 each
Voss Still & Sparkling Water | 8 each
Freshly Brewed Seattle’s Best Coffee or Decaffeinated Coffee | 115 per gallon
House made Lemonade | 35 per carafe
Freshly Squeezed Orange Juice or Cranberry Juice | 35 per carafe

Prices are subject to a 4% Healthy SF charge, a 16% taxable service charge, 8% taxable administrative fee, and 8.5% tax will be added to all food & beverage. All menu items are subject to availability. Price quoted per person unless otherwise noted.

550 GEARY STREET, SAN FRANCISCO, CA 94102 / 415-775-5000 / HOTELADAGIOSF.COM
LUNCH BUFFETS
(MINIMUM ORDER 10 PERSONS)

LITTLE ITALY

Garlic Bread
Panzenella Salad, Garden Fresh Tomatoes,
Toasted Sourdough Bread, Red Onion, Basil
Caesar Salad, Crisp Romaine Lettuce, Parmesan, Caesar Dressing, Croutons
Antipasto Platter of Grilled Vegetables, Cured Olives and Vegetables,
Sliced Prosciutto, Cappicola
Chicken Parmesan, Panko Crusted Chicken Breast, House Made Tomato Sauce, Fresh Mozzarella Cheese
Penne Pasta, Garlic Cream Sauce, Applewood Bacon,
Peas, Roasted Red Bell Peppers
Tiramisu
Vegetarian Substitution Option: Roasted Vegetarian Lasagna
65.00 per person

MISSION TRAIL

Tortilla Chips, Guacamole and Pico de Gallo
Mission Mix Green Salad, Grilled Corn, Roasted Red Bell Peppers, Black Beans, Tortilla Strips, Avocado
Dressing
Paella, Chicken, Chorizo, Shrimp and Mussels baked with Saffron Rice, Cilantro
Chimichurri Skirt Steak, Caramelized Onions, Peppers, Garlic
Patatas Bravas, Spicy Aioli
Caramel Flan
70.00 per person

Prices are subject to a 4% Healthy SF charge, a 16% taxable service charge, 8% taxable administrative fee, and 8.5% tax will be added to all food & beverage. All menu items are subject to availability. Price quoted per person unless otherwise noted.

550 GEARY STREET, SAN FRANCISCO, CA 94102 / 415-775-5000 / HOTELADAGIOSF.COM
LUNCH BUFFETS - CONTINUED

(MINIMUM ORDER 10 PERSONS)

ASIA NEAR AND FAR

Grilled Pita
Cucumber Mint Salad, Walnuts, Currants, Yogurt
Tandoori Chicken, Breast of Chicken Marinated in a Spicy Yogurt Marinade,
Grilled and Served with a Roasted Tomato Sauce
Miso-Glazed Salmon with Ginger Soy Sauce
Jasmine Rice
Stir Fry Vegetables
Passion Fruit Mousse Cake
65.00 per person

FARMERS MARKET SALAD BAR

Romaine, Baby Lettuces, Kale
Hot House Cucumber, Oven Dried Tomatoes, Artichoke Hearts, Hard Boiled Eggs, Sunflower Seeds,
Garbanzo Beans, Mixed Olives, Applewood Smoked Bacon,
Feta cheese, Goat Cheese, Fresh Mozzarella, Dried Cranberries, Candied Walnuts
Grilled Focaccia
Ranch Dressing, Balsamic Vinaigrette, Citrus Vinaigrette
45.00 per person

With Grilled Chicken OR Chicken Salad/Tuna Salad 50.00 per person
With Grilled Steak or Shrimp 55.00 per person
Add Dessert 10.00

SOUP

Add soup to any package for an additional $10.00 per person

Cream of Mushroom, Minestrone, French onion, Clam Chowder, Lobster Bisque

Prices are subject to a 4% Healthy SF charge, a 16% taxable service charge, 8% taxable administrative fee, and 8.5% tax will be added to all food & beverage. All menu items are subject to availability. Price quoted per person unless otherwise noted.

550 GEARY STREET, SAN FRANCISCO, CA 94102 / 415-775-5000 / HOTELADAGIOSF.COM
ARTISAN SANDWICHES & WRAPS

(MINIMUM OF 10 PERSONS)

Choice of two salads, two artisan selections 44.00 per person
Choice of two salads, three artisan selections 49.00 per person

INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND ASSORTMENT OF TAZO TEA

SALADS

Seasonal Field Greens, Hot House Cucumber, Vine-ripened Tomatoes, Croutons, House made Ranch Dressing

Classic Caesar, Romaine, Parmigiano-Reggiano, Croutons, Caesar Dressing

Baby Spinach, Dried Cranberries, Glazed Walnuts, Manchego Cheese, Sherry Vinaigrette

Baby Kale, Goat Cheese, Toasted Pecans, Shaved Fennel, Citrus Vinaigrette

Caprese Salad, Heirloom Tomato, Fresh Mozzarella, Sweet Basil, Toasted Bread, Red Wine Vinegar, EVOO

Panzenella Salad, Garden Fresh Tomatoes, Toasted Sourdough, Red Onion, Basil

Boston Bibb Wedge, Diced Tomato, Blue Cheese, Crispy Applewood Bacon, Roasted Shallot Vinaigrette

House Made Potato Salad

Prices are subject to a 4% Healthy SF charge, a 16% taxable service charge, 8% taxable administrative fee, and 8.5% tax will be added to all food & beverage. All menu items are subject to availability. Price quoted per person unless otherwise noted.

550 GEARY STREET, SAN FRANCISCO, CA 94102 / 415-775-5000 / HOTELADAGIOSF.COM
SANDWICHES AND WRAPS

Herbed Roast Beef, Horseradish Aioli, Caramelized Onions, Arugula, Crispy Baguette

Roast Beef with Sautéed Peppers + Onions, Arugula, Provolone Cheese, Roasted Garlic Aioli, Ciabatta Bread

Basil Grilled Chicken Breast, Tomato Marmalade, Romaine Lettuce, Provolone Cheese, Ciabatta Bread

Grilled Southwest Chicken Breast, Butter Lettuce, Roasted Sweet Peppers, Chipotle Aioli, Ciabatta Bread

Prosciutto, Coppa, Soppressata, Smoked Mozzarella, Local Greens, Olive Pepper Tapenade,

Roasted Vegetable Wrap in Flour Tortilla with Brown Rice, Black Beans, Spinach, Cheddar Cheese, Balsamic Vinaigrette

Roasted Seasonal Vegetable Sandwich, Garlic Aioli, Sourdough Bread

Cobb Salad Wrap, Flour Tortilla, Grilled Chicken Breast, Applewood Smoked Bacon, Lettuce, Avocado, Tomatoes, Hard Boiled Egg, Ranch Dressing

Thai Wrap, Shrimp, Crispy Seasonal Vegetable, Cabbage, Cilantro, Peanut Sauce

ADD DESSERT

Fresh Assorted Cookies
Ghirardelli Fudge Brownies
Strawberry Shortcake with fresh California strawberries
Chocolate Mousse with berry coulis
Fresh Fruit Tart with pastry cream
10.00 each per person

Prices are subject to a 4% Healthy SF charge, a 16% taxable service charge, 8% taxable administrative fee, and 8.5% tax will be added to all food & beverage. All menu items are subject to availability. Price quoted per person unless otherwise noted.

550 GEARY STREET, SAN FRANCISCO, CA 94102 / 415-775-5000 / HOTELADAGIOSF.COM
HORS D’OEUVRES

(MINIMUM OF 25 PIECES PER ORDER)

COLD

Shrimp Ceviche, Cucumber Round 7
Smoked Salmon Coronet, Pumpernickel 7
Seared Coriander Ahi, Seasoned Rice 8
Tenderloin of Beef, Mini Potato Cake 10
Roasted Eggplant, Olive Tapenade on Crostini 7
Fresh Pear, Gorgonzola Crostini 7
Apricot with Cream Cheese, Pistachios 7
Belgian Endives, Roquefort 7
Curried Chicken Crostini 8
Chicken Tarragon Salad, Tomato Crostini 8
California Rolls 10
Chef Selection Sushi & Sashimi
Caprese Slider 8

Prices are subject to a 4% Healthy SF charge, a 16% taxable service charge, 8% taxable administrative fee, and 8.5% tax will be added to all food & beverage. All menu items are subject to availability. Price quoted per person unless otherwise noted.
HORS D’OEUVRES - CONTINUED

(MINIMUM OF 25 PIECES PER ORDER)

HOT

Mushroom Profiteroles 7

Crab Cake, Spicy Remoulade 10

Coconut Shrimp 10

Roasted Eggplant, Tomato Tart 7

Teriyaki Beef Satay, Peanut Sauce 10

Spicy Thai Chicken Satay, Peanut Sauce 8

Risotto Arancini, San Marzano Tomato Sauce 7

Spinach, Artichoke Purse 7

Grilled Chicken Slider, Vine Ripe Tomatoes, Avocado, Basil Aioli 10

Niman Ranch Beef Slider, Portobello Mushrooms, Caramelized Onions,
White Cheddar Cheese 12
DISPLAYS
(MINIMUM ORDER 20 PERSONS)

FRESH GARDEN CRUDITÉ
Fresh Carrot Sticks, Celery Sticks, Asparagus Spears, Cherry Tomatoes, Broccoli Florets, Cucumber Slices, Jicama, Edamame, Hummus, & Spicy Ranch Dipping Sauces
20.00 per person

GRILLED VEGETABLE DISPLAY
Asparagus, Red, Green & Yellow Peppers, Fennel, Eggplant, Zucchini, Yellow Squash, Roast Tomatoes, Portobello Mushrooms
25.00 per person

MEDITERRANEAN DISPLAY
House made Hummus, Tzatiki, Tabbouleh, Assorted Olives, Feta Cheese, Grilled Pita
25.00 per person

WINE COUNTRY CHEESE DISPLAY
A Selection of Local Organic Artisan Cheeses, Dried Fruit, Assorted Nuts, Organic Honeycomb, Artisan Bread
32.00 per person

Prices are subject to a 4% Healthy SF charge, a 16% taxable service charge, 8% taxable administrative fee, and 8.5% tax will be added to all food & beverage. All menu items are subject to availability. Price quoted per person unless otherwise noted.

550 GEARY STREET, SAN FRANCISCO, CA 94102 / 415-775-5000 / HOTELADAGIOSF.COM
DISPLAYS - CONTINUED
(MINIMUM ORDER 20 PERSONS)

BRUSHETTA BAR
Asparagus with Lemon, Sautéed Mushrooms with Fresh Herbs, Curried Eggplant, Grilled Pepper and
Olive Tapenade and Fresh Tomato with Garlic and Basil Toppings Served with Goat Cheese, Shaved
Parmesan, Feta Cheese and Rustic Crostini
40.00 per person

ANTIPASTO DISPLAY
Prosciutto, Herbed Salami, Coppa, Grilled Artichokes, Roasted Red Peppers, Tomato Basil Relish, Olive
Tapenade, Fresh Mozzarella, Smoked Provolone, Assorted Olives, Rustic Italian
40.00 per person

SUSHI DISPLAY
Freshly made Sushi, Sashimi, Nigiri and Maki
with Barrel Aged Soy Sauce, Pickled Ginger, Wasabi
45.00 per person

SHRIMP DISPLAY
Jumbo Prawns Displayed on Ice with Classic Cocktail Sauce, Tabasco Sauce,
Meyer Lemon Aioli
30.00 per person

Prices are subject to a 4% Healthy SF charge, a 16% taxable service charge, 8% taxable administrative fee, and 8.5% tax will be added to all food & beverage. All menu items are subject to availability. Price quoted per person unless otherwise noted.
CARVING STATIONS

HERB-ROASTED TURKEY BREAST
Grain Mustard Aioli, Cranberry Preserves, Carving Rolls
(Serves 25)
$250 each

PRIME RIB
Truffle Cabernet Sauvignon Reduction, Horseradish Cream
(Serves 20)
$450 each

HERB ROASTED PORK LOIN
Calvados Apple Compote, Whole Grain Mustard, Carving Rolls
(Serves 30)
$300 each

GRILLED SALMON FILET
Lemon Aioli
(Serves 20)
$300 each

CHEF CARVING FEES APPLIES
$200 per hour

Prices are subject to a 4% Healthy SF charge, a 16% taxable service charge, 8% taxable administrative fee, and 8.5% tax will be added to all food & beverage. All menu items are subject to availability. Price quoted per person unless otherwise noted.
RECEPTION STATIONS

(MINIMUM ORDER 25 PERSONS)

PIER 39
San Francisco Clam Chowder with Brioche Croutons
Dungeness Crab Cakes, Yuzu Dipping Sauce
Displayed on Ice:
Pacific Oysters on the Half Shell, Chilled Prawns, Snow Crab Claws, Ahi Tuna Poke
Classic Cocktail Sauce, Shallot Mignonette, Lemon Wedges
40.00

MISSION TRAIL
Black Bean Empanadas, Beef Empanadas, Torte Espanola, Saffron Aioli,
Cotija Cheese, Sundried Tomato Tartelettes, Fresh Shrimp Ceviche, Blue Cheese Stuffed Olives, Roast
Mushroom Salad
35.00

THROUGH THE DRAGON GATE
Asian Chicken Satay, Shrimp & Pork Dumpling, Vietnamese Spring Rolls with Shrimp, Sweet Chili Sauce,
Assorted Sushi, Sashimi, California Rolls,
Barrel Aged Soy Sauce, Wasabi
35.00

Reception tables and displays require a minimum of 25 guests and area based on a 60 minute service. Servings are based on a “light reception”, as items are designed to complement additional selections and should be purchased in conjunction with a dinner service or with other hors d’oeuvres selections. Payment for 25 guests will apply to groups with less than 25 guests.

Prices are subject to a 4% Healthy SF charge, a 16% taxable service charge, 8% taxable administrative fee, and 8.5% tax will be added to all food & beverage. All menu items are subject to availability. Price quoted per person unless otherwise noted.
PLATED DINNER

PLEASE SELECT ONE SALAD + ONE ENTRÉE FOR 2 COURSE DINNER
PLEASE SELECT ONE SALAD, ONE ENTRÉE + ONE DESSERT
FOR 3 COURSE DINNER

ALL PLATED DINNERS INCLUDE CHEF’S SELECTION OF SEASONAL VEGETABLE, STARCH, LOCALLY BAKED ARTISAN BREAD, CREAMERY BUTTER, FRESHLY BREWED SEATTLE’S BEST COFFEE, DECAFFEINATED COFFEE AND ASSORTMENT OF TAZO TEA

SALADS

Classic Caesar, Romaine, Parmigiano-Reggiano, Croutons, Caesar Dressing

Roasted Tomato, Seasonal Field Greens, Burrata, Brioche Croutons, Basil Dressing

Grilled Artichoke, prosciutto, Baby Arugula, Endive Frisee, Cherry Tomato, Creamy Balsamic Dressing

Arugula Salad, Radicchio, Toasted Almonds, Manchego, Lemon Vinaigrette

Seasonal Field Greens, Hot House Cucumber, Vine-Ripened Tomatoes, Croutons, House made Ranch Dressing

Roasted Beet Salad, Baby Arugula, Sonoma Goat Cheese, Pistachios, Sherry Vinaigrette

ENTRÉES

Braised Short Ribs, Roasted Cipollini Onions, Gremolata 72.00

Grilled Filet Mignon, Portobello Mushrooms, Red Wine Reduction 81.00

Grilled Chicken Breast, Baby Artichokes, Portabella Mushrooms, Sage Sauce 68.00

Prices are subject to a 4% Healthy SF charge, a 16% taxable service charge, 8% taxable administrative fee, and 8.5% tax will be added to all food & beverage. All menu items are subject to availability. Price quoted per person unless otherwise noted.

550 GEARY STREET, SAN FRANCISCO, CA 94102 / 415-775-5000 / HOTELADAGIOSF.COM
ENTRÉES CONTINUED

Pan Seared Chicken Breast Stuffed with Prosciutto, Sage, Provolone, Roasted Garlic Jus 70.00
Grilled Skuna Bay Salmon, Heirloom Cherry Tomatoes, Dill Sauce 72.00

Pan Seared Sea Bass, Roasted Vine-Ripped Cherry Tomato, Saffron Sauce 72.00

Roasted Beet Ravioli, Arugula, Brown Butter Sage Sauce 65.00
Quinoa Filled Pepper, Roasted Vegetables, Spinach, San Marzano Tomato, Fresh Herbs, Feta Cheese 65.00

DESSERT
Chocolate Mousse Cake with Raspberries
New York Cheese Cake with Fresh Berry Coulis
Strawberry Passion Fruit Mousse
Red Velvet Cake

SOUP ENHANCEMENT
ADD $10.00 PER PERSON

Cream of Mushroom
Minestrone
French Onion
Clam Chowder
Lobster Bisque

Prices are subject to a 4% Healthy SF charge, a 16% taxable service charge, 8% taxable administrative fee, and 8.5% tax will be added to all food & beverage. All menu items are subject to availability. Price quoted per person unless otherwise noted.
BUFFET DINNER

(MINIMUM ORDER 10 PERSONS)

CHOICE OF ONE SOUP, ONE SALAD, ONE ENTÉE, ONE DESSERT 85.00 PER PERSON

CHOICE OF ONE SOUP, ONE SALAD, TWO ENTÉES, ONE DESSERT 100.00 PER PERSON

ALL BUFFET SELECTIONS INCLUDE CHEF’S SELECTIONS OF SEASONAL VEGETABLES,
STARCH, LOCALLY BAKED ARTISAN BREAD, CREAMERY BUTTER, FRESHLY BREWED
SEATTLE’S BEST COFFEE, DECAFFEINATED COFFEE AND ASSORTMENT OF TAZO TEA

SOUP

Cream of Mushroom, Minestrone, French Onion, Clam Chowder, Lobster Bisque

SALAD

Boston Bibb Wedge, Diced Tomato, Blue Cheese, Applewood Bacon,
Shallot Vinaigrette

Classic Caesar, Romaine, Parmigiano-Reggiano, Croutons, Caesar Dressing

Faro, Arugula, Radish, Tomato, Parsley, Fresh Mint, Shaved Parmesan,
Apple Cider Vinaigrette

Baby Kale, Goat Cheese, Toasted Pecans, Shaved Fennel, Citrus Vinaigrette

Panzenella, Heirloom Tomato, Fresh Mozzarella, Sweet Basil, Toasted Bread,
Red Wine Vinaigrette, EVOO

Baby Spinach Salad, Dried Cranberries, Glazed Walnuts,
Manchego Cheese, Sherry Vinaigrette

Seasonal Field Greens, Hot House Cucumbers, Vine Ripened Tomatoes, Croutons, House Made Ranch Dressing

Prices are subject to a 4% Healthy SF charge, a 16% taxable service charge, 8% taxable administrative fee, and 8.5% tax will be added to all food & beverage. All menu items are subject to availability. Price quoted per person unless otherwise noted.
House Made Potato Salad

ENTRÉES

Grilled Chicken Breast, Baby Artichokes, Portobello Mushrooms, Sage Sauce
Mahi Mahi, Macadamia Nut Crust, Salsa Verde, Grilled Lemon
Braised Short Ribs, Roasted Cipollini
Roast New York Strip Loin, Cabernet Reduction
Grilled Skuna Bay Salmon, Grilled Artichokes, Cherry Tomatoes, Dill Sauce
Dungeness Crab Ravioli, Saffron Sauce
Rigatoni Pasta, Fresh Spinach, Charred Cherry Tomato, Roasted Garlic, EVOO, Fresh Basil, Parmigiano-Reggiano

DESSERT

Chocolate Mousse Cake, Raspberry Coulis
New York Style Cheesecake, Fresh Berries
Strawberry Shortcake
Orange Grand Marnier Cake

Prices are subject to a 4% Healthy SF charge, a 16% taxable service charge, 8% taxable administrative fee, and 8.5% tax will be added to all food & beverage. All menu items are subject to availability. Price quoted per person unless otherwise noted.

550 GEARY STREET, SAN FRANCISCO, CA 94102 / 415-775-5000 / HOTELADAGIOSF.COM