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**60 Day Notice of Intent to Sue Kimpton Hotel & Restaurant Group, Inc.
Under Health & Safety Code Section 25249.6**

This letter constitutes notification that Kimpton Hotel & Restaurant Group, Inc. (hereinafter referred to as "the Violator") has violated Proposition 65, the Safe Drinking Water and Toxic Enforcement Act (commencing with Health & Safety Code Section 25249.5). This notice is given by the Consumer Defense Group Action (hereinafter "Consumer Defense Group"), which may be contacted through the following entity: Law Offices of Graham & Martin, LLP, 3 Park Plaza, Suite 2030, Irvine, California 92614.

Summary of Violation:

Proposition 65 requires that when a party, such as the Violator, has been and is knowingly and intentionally exposing its customers, the public and/or its employees to chemicals designated by the State of California to cause cancer and reproductive toxicity ("the Designated Chemicals") it has violated the statute unless, prior to such exposure, it provides clear and reasonable warning of that potential exposure to the potentially exposed persons (Health & Safety Code Section 24249.6). Mercury, mercury compounds, methyl mercury and methyl mercury compounds are Designated Chemicals. Methyl mercury compounds were listed under Proposition 65 as a chemical known to the State of California to cause cancer on May 1, 1996. Methyl mercury was listed as a chemical known to the State of California to cause reproductive toxicity on July 1, 1987. Mercury and mercury compounds were listed as chemicals known to the State of California to cause reproductive toxicity on July 1, 1987. 22 CCR § 12000.

The Violator owns and operates a variety of full service restaurants (hereinafter referred to collectively as "Kimptons") which feature different varieties of fresh seafood. These restaurants operate under the names and at the addresses listed on Exhibit A to this Notice (hereinafter referred to collectively as "the Facilities"). In the ordinary course of business, the Violator sells food for consumption by its customers. One of the foods it sells and serves are various kinds of fish and shellfish in the form of meals containing ahi (yellowfin) tuna, sea bass, sea bream, halibut, salmon, monkfish and lobster (hereinafter referred to collectively as "Fish"). Fish contains mercury, mercury compounds, methyl mercury and methyl mercury compounds.

At the "Kimptons" restaurants listed on Exhibit A the Violator prepares and serves Fish in various types of meals. Attached hereto as Exhibit B are menus from each of the locations noted in Exhibit A showing that the restaurants owned and operated by the Violator serve the Fish noted above. Each of these Fish contains mercury, mercury compounds, methyl mercury and methyl mercury compounds. Customers and employees are exposed to these Designated Chemicals when they ingest the Fish by eating it in the form of the meals delineated above. The Violator knows or has known since at least July 1, 1988 that the Fish served at the restaurants it owns and/or operates contain methyl mercury;

since May 1, 1997 that the Fish contain methyl mercury compounds; and since July 1, 1991 that the Fish contain mercury and mercury compounds, and that persons eating the Fish are exposed to these chemicals.

Although the Violator has chosen to allow its customers and employees to be exposed to mercury, mercury compounds, methyl mercury and methyl mercury compounds by serving its customers and employees Fish, the Violator has specifically chosen to ignore the requirements of Proposition 65 and has failed to post clear and reasonable warnings at the entrances to the Facilities, inside the Facilities or on its menus so that its customers and employees, who may not wish to be exposed, can be warned that, upon eating (ingesting) the Fish offered at the Facilities, they may be exposed to mercury, mercury compounds, methyl mercury and methyl mercury compounds. Investigators for the Consumer Defense Group have conducted an investigation of the Facilities between November 12, 2002 and February 6, 2003 (the "Investigation Period"). During those investigations the Consumer Defense Group discovered that the properties are owned and/or operated by the Violator. Further, the Consumer Defense Group discovered that the Violator has more than nine employees, and not only permits but requires the preparation and sale of Fish at each of the Facilities. Finally, the investigators for the Consumer Defense Group saw that at none of the Facilities during the Investigation Period was there a clear and reasonable warning sign at the front entrances, inside the Facilities at the reception area, or on the menus in use at the Facilities.

Product Exposures:

While in the course of doing business, at the locations in the attached Exhibit A, from at least the period between November 12, 2002 and February 6, 2003, the Violator has been and is knowingly and intentionally exposing its customers and employees to mercury, mercury compounds, methyl mercury and methyl mercury compounds by serving its customers and employees Fish in the form as delineated above, without providing a clear and reasonable warning at the entrances to the Facilities, inside the Facilities or on its menus so that its customers and employees, who may not wish to be exposed, can be warned that, upon eating (ingesting) the Fish offered at the Facilities, they may be exposed to mercury, mercury compounds, methyl mercury and methyl mercury compounds. The source of exposures is the Fish prepared and offered for sale at each of the Facilities. The exposure takes place when the customers and/or employees ingest the Fish at the Facilities.

Environmental Exposures:

While in the course of doing business, at the locations in the attached Exhibit A, from at least the period between November 12, 2002 and February 6, 2003, the Violator has been and is knowingly and intentionally exposing its customers and employees to mercury, mercury compounds, methyl mercury and methyl mercury compounds by serving its customers and employees Fish in the form as delineated above, without providing a clear and reasonable warning at the entrances to the Facilities, inside the Facilities or on its menus so that its customers and employees, who may not wish to be exposed, can be warned that, upon eating (ingesting) the Fish offered at the Facilities, they may be exposed to mercury, mercury compounds, methyl mercury and methyl mercury compounds. The source of exposures is the Fish prepared and offered for sale at each of the Facilities. The exposure takes place when the customers and/or employees ingest the Fish at the Facilities.

Occupational Exposures:

While in the course of doing business, at the locations in the attached Exhibit A, from at least the period between November 12, 2002 and February 6, 2003, the Violator has been and is knowingly and

intentionally exposing its employees to mercury, mercury compounds, methyl mercury and methyl mercury compounds by serving its customers and employees Fish in the form as delineated above, without providing a clear and reasonable warning at the entrances to the Facilities, inside the Facilities or on its menus so that its customers and employees, who may not wish to be exposed, can be warned that, upon eating (ingesting) the Fish offered at the Facilities, they may be exposed to mercury, mercury compounds, methyl mercury and methyl mercury compounds. The source of exposures is the Fish prepared and offered for sale at each of the Facilities. The exposure takes place when the employees ingest the Fish at the Facilities. Employees include and are not limited to bartenders, cashiers, waiters, waitresses, cooks, service personnel and administrative personnel. Such exposures take place inside the Facilities when and where meals containing Fish are consumed. The route of exposure for Product, Occupational and Environmental Exposures to the Designated Chemicals has been ingestion, that is via the eating of the Fish contained in the meals delineated above.

Proposition 65 requires that notice and intent to sue be given to the violators (60) days before the suit is filed. With this letter, Consumer Defense Group gives notice of the alleged violations to the Violator and the appropriate governmental authorities. This notice covers all violations of Proposition 65 that are currently known to Consumer Defense Group from information now available to them. With the copy of this notice submitted to the violations, a copy is provided of "The Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65): A Summary."

Dated: February 21, 2003

By: _____

Exhibit A

Kuleto's Italian Restaurant
221 Powell Street
San Francisco, CA 94102

Fifth Floor
12 4th St
San Francisco, CA

Grand Café
501 Geary Street (at Taylor)
San Francisco, CA 94102

Helios
10030 South De Anza Blvd
Cupertino, CA 95014

Masa's
648 Bush Street
San Francisco, CA 94108

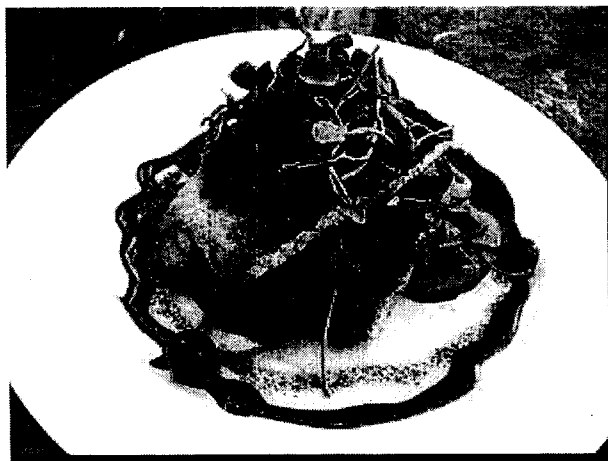
Ponzu
401 Taylor Street
San Francisco, CA 94102

Postrio
545 Post Street (at Mason)
San Francisco, CA 94102

Scala's Bistro
432 Powell Street
San Francisco, CA 94102

EXHIBIT B

[Home](#) [Lunch Menu](#) [Dinner Menu](#) [Vintages & Wine Bar](#)
[Private Events](#) [Café Menu](#)



DINNER

ANTIPASTI

Whole Roasted Garlic with Castello Blue Cheese and
Crostoni \$6.95

Pan Roasted Artichoke with Lemon Tarragon Aioli and a
Grilled Lemon \$7.50

Fava Bean Bruschetta with Prosciutto, Pecorino, and
Watercress \$8.95

Grilled Pancetta Wrapped Radicchio with Goat Cheese and
Basil Dressing \$8.25

Crispy Buttermilk Battered Calamari with Marinara Sauce
and Lemon Aioli \$7.95

Smoked Salmon Carpaccio with Horseradish Lemon Cream
and Frisée Salad \$9.75

Fennel Crusted Ahi Tuna on House Made Crackers with
Chive Aioli \$9.95

ZUPPA E INSALATE

Soup of the Day \$4.95

Minestrone with Basil Pesto \$5.95

Mixed Baby Lettuces with Balsamic Vinaigrette and House
Made Breadsticks \$6.50

Warm Baby Spinach Salad with Pancetta, Olives, Manouri
Cheese, and Pine Nuts \$7.95

Hearts of Romaine with Creamy Garlic Dressing and Crispy
Prosciutto \$6.95

Hobbs' Smoked Chicken Cobb Salad with Pancetta,
Avocado, and Gorgonzola \$11.95

Baby Red Oak and Lolla Rosa Lettuces with Nectarines,
Laura Chenel

Goat Cheese, Candied Pecans, and Fresh Blackberry
Vinaigrette \$8.50

PRIMI

Angel Hair with Tomatoes, Toasted Garlic, Basil, and Extra
Virgin Olive Oil \$11.95

Dill and Lemon Gnocchi with Sweet Corn, Leeks, Fennel,
and Cream \$14.50

Smoked Salmon, Goat Cheese, and Mascarpone Ravioli
with Fennel Cream \$14.75

Manila Clam Linguine with Vodka Cream, Tomatoes, Pancetta, and Basil \$14.95

Spinach Fettuccine with Smoked Chicken, Wild Mushrooms, Peas, and Parmesan \$14.25

Penne with Lamb Sausage, Chick Peas, Broccoli Raab, Marinara, and Pecorino \$13.95

Grilled Pancetta Wrapped Prawns and Neopolitan Citrus Risotto \$18.95

Saffron Risotto with Sea Scallops, Gulf Shrimp, Peas, and Chive Blossoms \$15.95

SECONDI

Fish of the Day AQ

Roasted Alaskan Halibut with Sautéed Beans, Yukon Potatoes, and Tomato Salsa \$18.95

Free Range Chicken Cooked "under a brick" with Creamed Corn \$14.95

Veal Scallopine with a Lemon-Caper Sauce and Sautéed Spinach \$16.75

Balsamic Honey Roasted Duck with Broccoli Raab, Polenta, and Grilled Peaches \$19.95

Grilled Pork Chop with Corn-Bean Ragù, Mashed Potatoes, and Orange Salsa \$16.95

"Bistecca alla Fiorentina" Grilled, All Natural, 12-oz. Ribeye with Garlic Fries \$22.95

CONTOURNI

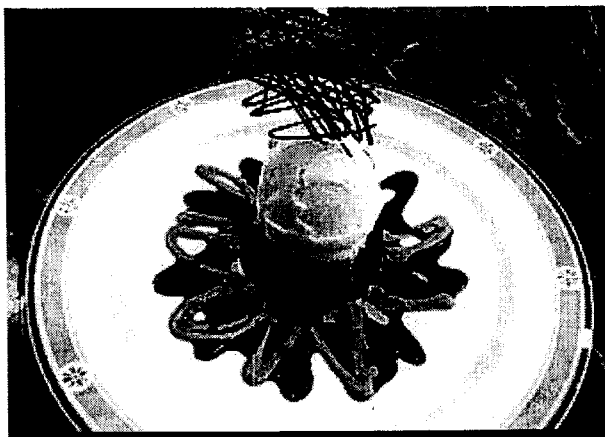
Garlic Mashed Potatoes \$3.50

Creamed Sweet White Corn \$3.95

Sautéed Spinach with Pancetta and Lemon \$4.50

Creamy Polenta with Mascarpone \$3.95

Garlic and Parmesan French Fries \$4.95



DESSERTS

Crisp Cannoli Pastry Shells \$6.50

Warm Peach and Blackberry Crisp with Vanilla Gelato
\$6.50

Strawberry Panna Cotta \$6.50

Blueberry Crème Brûlée \$6.50

Chocolate Raspberry Mousse Torte \$6.50

Tiramisu \$6.50

Layered Italian Sundae \$6.50

House Made Biscotti Plate \$5.75

House Made Italian Ice Cream \$5.75

House Made Sorbetto \$5.75

Summer 2002 Executive Chef **Sharyl Seim**

Summer 2002 Pastry Chef **James Irby**

A service charge of 18% will be added to parties of five and more.



Fifth Floor Restaurant

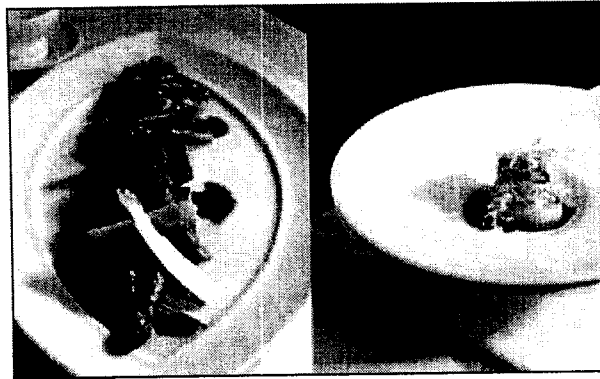


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Menu

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- [Accolades](#)
- [Special Events](#)



Winter Menu

Ocean

Geoduck Clams 24

*-Finely sliced and seasoned with lime and fresh
wasabi-*

Crabmeat and Avocado 17

*-Dungeness crabmeat with jalapeño and
basil, avocado salad-*

Sea Scallop 18

*-Sauvignon Blanc reduced with passion
fruit, sautéed cauliflower-*

King Fish 19

*-Yellow tail seared with lemon thyme,
tangerine and grapefruit seasoned with olive
oil-*

Lobster Cappuccino 23

*-Lobster broth emulsified with chestnuts,
prawns and sautéed lobster-*

Skate Wing 33

*-Caramelized, Bordelaise sauce and
artichokes-*

Sea Bass and Shellfish 38

• *-Braised with tapioca and saffron, sautéed
vegetables-*

Field and Forest

Seasonal Salad 12

*-Macadamias, aged balsamic vinegar,
sautéed broccoli rabe-*

Fall Vegetable Fricassee 16

*-Stir-fried with lemon and ginger, consommé
with homemade noodles and fresh herbs-*



Farm

Hudson Valley Foie Gras 24

-Sautéed with licorice, quince "spring rolls,"

and bean sprouts, dipping sauce-

Farm Raised Chicken and Foie Gras 19

*-Breast and foie gras terrine, Champagne
consommé,
leg caramelized with Meyer lemon and salsify-*

Venison Saddle 39

*-Baked with fresh coconut and lime, hearts of
ceviche, Japanese rice and cabbage-*

Veal Milanese 37

*-Toungedos with orange and Parmesan,
macaroni, spinach salad-*

Squab Breast 34

*-Roasted with almonds and cumin,
caramelized dumpling and salsify-*

Prime Short Ribs 38

*-Slowly braised in a white Châteauneuf-du-
Pape reduction, black trumpets and winter
vegetables-*

Black Truffles

Turbot and Black Truffle 41

*-Braised with green asparagus and fava
beans, warm truffle vinaigrette-*

Maine Lobster 42

*-Lobster poached in a rich consommé with foie
gras and black truffle-*

Niman Ranch Pork Belly 33

*-Poached slowly with black truffles and
roasted crispy*

on the skin, truffle jus-

Chef's Tasting Menu
95 per person, for the Table

DESSERTS

Chocolate Mille Feuille 11
*-Blood Orange Granité, Cocoa Nib
Nougatine-*

Caramelized Banana Tart 11
-Persian Lime Sherbet, Caramel Sauce-

Sicilian Pistachio Souffle 11
-Orange Scented Grand Marnier Anglaise-

Lilac Honey Poached Sierra Beauty Apple
11
-Cinnamon Baba, Crème Fraîche Ice Cream-

Almond Milk Panna Cotta 11
-Young Ginger Syrup, Spicy Croustillant-

Tasting of Fine Cheeses
-Selection of Three- 12
-Selection of Five- 18

Grand Cafe restaurant



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(415) 292-
0101

Dinner Menu

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- **[Dinner Menu](#)**
- [Petit Cafe](#)
- [Truly A Grand Cafe](#)
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D I N N E R

HORS D'OEUVRES

Soupe du Jour A.Q.

Roasted Butternut Squash Raviolis with
Brown Butter and Sage \$10.00

Prince Edward Island Mussels, Steamed
in White Wine, Dijon, Crème Fraîche, and
French Fries \$11.00

Torchon of Foie Gras Rolled in Walnuts
with Fig Preserve and Brioche \$12.00

Warm Porcini Mushroom Tart with Black
Truffle Sabayon \$14.00

LES SALADES

Salad of Mixed Greens, Cucumbers, and
Fennel with Warm Chèvre \$7.00

Wilted Bloomsdale Spinach Salad with
Grilled Persimmons and Candied Pecans
\$9.00

- Chopped Salad of Romaine Hearts,
Garbanzo Beans, Haricot Verts, Great Hill
Blue Cheese, Creamy Sorrel Dressing
\$8.00
With Prawns \$12.00

PLATEAUX DE FRUITS DE MER

Daily Assortment of Fresh Oysters A.Q.

Littleneck Clams \$1.10

Dungeness Crab Legs A.Q.

Kauai Shrimp \$15.00 dozen

PETIT PLATEAU

Two Each of the Four Fresh Oysters of
the Day, Three Littleneck Clams, Four
P.E.I. Mussels, Four Kauai Shrimp \$25.00

LE GRAND PLATEAU

Four Each of the Four Fresh Oysters of
the Day, Six Littleneck Clams, Eight P.E.I.
Mussels, Eight Kauai Shrimp \$50.00

ASSIETTE DE FROMAGES

Selection of Artisan Cheeses of the Day
One Cheese \$5.00
Two Cheeses \$9.00
Three Cheeses \$12.00

ENTRÉES

Sautéed Skate Wing with Braised

Cabbage, Bacon, and Brown Butter Caper
Sauce \$19.00

Grilled Ahi Tuna with Eggplant and
Creamy Leeks, Roasted Garlic, Lemon
Verbena, and Tarragon Sauce \$24.00

Sautéed California Sea Bass with
Hedgehog Mushrooms, Chard, Red Wine
Sauce, and Herbed Butter \$24.00

Sautéed Petaluma Chicken Persillade
with Romano and Yellow Wax Bean
\$17.00

Pan Roasted Quail with Pancetta, Corn,
Small White Beans, and Pickled Sweet
Cherry Peppers \$23.00

Sautéed Loin of Lamb with Roasted
Pumpkin, Red Rice, and Chestnut Puree
\$24.00

Liberty Farms Duck Leg Braised with
Picholine Olives, White Wine, and
Horseradish Cream \$21.00

Grilled Hanger Steak with Roasted
Shallots and French Fries \$22.00

PLATS DU JOUR

Monday

Sole Meunière \$23.00

Tuesday

Oxtail Daube \$21.00

Wednesday

Blanquette de Veau \$24.00

Thursday

Gigot Roti d'Agneau \$23.00

Friday

Bouillabaisse \$21.00

Saturday

Steak au Poivre \$28.00

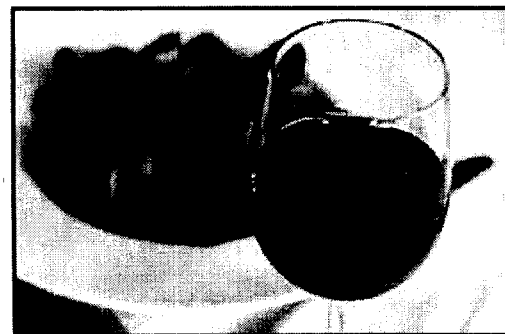
Sunday

Roti de Porc \$22.00





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LUNCH

DINNER

FROM THE SEA

FROM THE SEA

Oysters 1/2 doz \$13.50, 1 doz \$26.00
Champagne mignonette

Oysters 1/2 doz \$13.50, 1 doz \$26.00
Champagne mignonette

Chilled Seafood Tray \$36.95
12 oysters, 6 jumbo shrimp
Mignonette, chipotle cocktail sauce

Chilled Seafood Tray \$36.95
12 oysters, 6 jumbo shrimp
Mignonette, chipotle cocktail sa

Jumbo Shrimp Gazpacho
"Cocktail" \$10.95
Golden tomatoes and olive crostini

Jumbo Shrimp Gazpacho
"Cocktail" \$10.95
Golden tomatoes and olive cros

Sesame Crusted Ahi \$10.25
Wasabi cream and bok choy "kim chee" slaw

Sesame Crusted Ahi \$10.25
Wasabi cream and bok choy "ki chee" slaw

SOUP AND SALAD

Five Pepper Pork Pozole \$6.75
Jicama, avocado, and cilantro

"French Quarter" Chowder
\$6.95
Manilla clam and andouille

Iceberg Lettuce Wedge \$5.95
Point Reyes blue cheese dressing,
pumpnickel croutons

Hearts of Romaine \$7.75
Asiago buttermilk dressing, crispy
prosciutto, frico

Heirloom Tomato Salad \$9.25
Burrata mozzarella, basil oil and
balsamic essence

**Baby Beet and Haricot Vert
Salad** \$8.95
Humbolt fog goat cheese and
candied pecans

Chinese Chicken Salad \$9.95
Crisp wontons, peanuts, ginger
soy vinaigrette

Mixed Baby Greens \$6.95
Whole grain mustard vinaigrette,
endive, candied pecans

TO START

**Pan Roasted Monterey
Artichoke** \$7.50

SOUP AND SALAD

Five Pepper Pork Pozole \$6.75
Jicama, avocado, and cilantro

"French Quarter" Chowder
\$6.95
Manilla clam and andouille

**Baby Beet and Haricot Vert
Salad** \$8.95
Humbolt fog goat cheese and
candied pecans

Iceberg Lettuce Wedge \$5.95
Point Reyes blue cheese dressing,
pumpnickel croutons

Hearts of Romaine \$7.75
Asiago buttermilk dressing, crisp
prosciutto, frico

Heirloom Tomato Salad \$9.25
Burrata mozzarella, basil oil, and
balsamic essence

Mixed Baby Greens \$6.95
Whole grain mustard vinaigrette,
endive, candied pecans

TO START

**Pan Roasted Monterey
Artichoke** \$7.50
Romesco sauce

Grilled Asparagus \$6.25
Lemon tarragon aioli and fried

Romesco sauce

Grilled Asparagus \$6.25
Lemon tarragon aioli and fried capers

Prince Edward Island Mussels
\$9.95
Spicy Thai curry

Gulf Prawn Spring Rolls \$8.75
"Nuoc Cham" chili dipping sauce

NOODLES, RICE, AND PASTA

Udon Noodles in Shiitake Mushroom Broth \$13.95
With rock shrimp and scallions

Sweet Pea Risotto \$14.25
With mascarpone, tarragon, and shallot brown butter

Brandade Raviolis \$15.95
With saffron broth, oil cured olives, and sorrel

Spaghetti "Puttanesca" \$15.95
With Mediterranean mussels, roasted tomatoes, and boquerone

MAINS

Spicy BBQ Pulled Pork Sandwich \$7.95
Honey slaw and fries

Grilled Helios Burger \$8.95

capers

Prince Edward Island Musse
\$9.95
Spicy Thai curry

Gulf Prawn Spring Rolls \$8.7
"Nuoc Cham" chili dipping sauce

NOODLES, RICE, AND PASTA

Udon Noodles in Shiitake Mushroom Broth \$13.95
With rock shrimp and scallions

Sweet Pea Risotto \$14.25
With mascarpone, tarragon, and shallot brown butter

Brandade Raviolis \$15.95
With saffron broth, oil cured olives, and sorrel

Spaghetti "Puttanesca" \$15.9
With Mediterranean mussels, roasted tomatoes, and boquerone

MAINS

Chipotle Spiced Free Range Young Chicken \$16.95
Jalapeño cheddar polenta and toasted cumin slaw

Tuscan Seafood Stew \$19.95
Shrimp, mussels, clams, and fish in tomato garlic broth

Bourbon onions, New York cheddar, and fries

Grilled Tombo Tuna Sandwich

\$10.95

Asian slaw, wasabi mayo, pickled ginger, and shiso

Grilled Skirt Steak \$15.95

Garlic smashed red potatoes and arugula-cherry tomato salad

Chipotle Grilled Free Range

Chicken Breast \$14.95

Jalapeño cheddar polenta and toasted cumin slaw

Tuscan Seafood Stew \$18.95

Shrimp, mussels, clams, and fish in tomato garlic broth

Grilled Wild Salmon Niçoise

\$16.95

Heirloom tomatoes, baby green beans, calamata olives with hard boiled egg

Grilled Lemongrass Beef \$9.95

Lettuce cups and Thai rice noodles

ON THE SIDE

Sautéed Spinach with Pine Nuts and Currants \$3.95

Herb "Frites," Chipotle Mayo \$3.95

Pan Roasted Halibut \$19.95

Roasted fingerling potatoes, oil-cured olives, and salsa verde

Grilled Wild Salmon Niçoise

\$16.95

Heirloom tomatoes, baby green beans, calamata olives with hard boiled egg

Chinese Lacquered Quail

\$20.25

Long beans, potstickers, and tangerine hoisin glaze

Grilled Ribeye Steak \$22.95

Gorgonzola, Vidalia onions, and haricot verts

Grilled Pork Chop \$17.95

Garlic mashers, ruby port sauce and frog hollow peaches

ON THE SIDE

Sautéed Spinach Pine Nuts a Currants \$3.95

Herb "Frites" \$3.95

Jalapeño Cheddar Polenta \$3.95

Garlic Mashers \$3.95

Toasted Cumin Slaw \$3.95

Szechuan Long Beans \$3.95

Garlic "Smashed" Red Potatoes

\$3.95

Jalapeño Cheddar Polenta

\$3.95

GLOBAL SPIRITS**Ios Love** \$6.75

Absolut vodka, orange juice,
peach schnapps, cranberry juice,
orange twist

Helios Bloody Mary \$6.25

Skyvodka, house-made blend of
tomato, and ancho chiles, cholula
hot sauce

Kir Royale \$6.00

Lanson, champagne blend of wild
berry liqueurs

Gold Sun Martini \$8.00

Grey goose orange vodka, Jules
Domet orange brandy, orange
twist

Mojito \$7.00

Bacardi rum, fresh muddled mint,
splash of sole sparkling water

Mai-Tai \$8.00

Bacardi rum, Cruzan dark rum,
orange juice, pineapple juice,
amaretto

According to myth the sun god, Helios, journeyed the world daily from east to west. Our menu, like the sun, revolves around the work. Enjoy the journey.

DESSERT**Warm Chocolate Banana Phy Purse** \$6.95

Cinnamon ice cream and chocol
sauce

Peach and Blackberry \$6.95

Pecan crisp with French vanilla
cream

Tahitian Vanilla Panna Cotta

\$6.50

With heirloom plum compote

Summer Berry Champagne**Sabayon** \$6.50

Almond tuille

Mediterranean Cheese Cake

\$6.95

Honey lavender figs

Dark Chocolate Espresso Tar

\$6.95

Vanilla ice cream and coffee be
sauce

Sorbet of the Day \$5.95

Two scoops changing daily with
sesame tuille

- Chef Trish Tracey

Masa's restaurant



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(415) 989-
7154

Three-Course Tasting Menu

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 - ▶ Decor/Ambiance
 - ▶ Chef Ron Siegel
 - ▶ Gift Certificate
 - ▶ Online Order Form

Three Course Tasting Menu



First Course

MATSUTAKE CONSOMMÉ

squab ravioli, yuzu, grilled matsutake

BABY BEET SALAD

selles-sur-cher goat cheese, fuji apples, micro greens salad

CHILLED FOIE GRAS

quince and lavender honey jam, pain d'épices, toasted brioche

FOIE GRAS

pineapple and tahitian vanilla bean compote, tarragon enriched duck jus

DUNGENESS CRAB SALAD

blood orange and grapefruit, avocado, paige mandarin gelée

PAN SEARED QUAIL

braised broccoli rabe, bacon, watercress salad

SWEETBREAD MEDALLION

*braised beet greens, morel mushrooms,
lemongrass broth*

**SQUID STUFFED WITH CALABRESE
SAUSAGE**

*meyer lemon, cannelloni beans, baby carrots,
clam broth*

CHILLED SALSIFY VELOUTÉ

hog island oysters, leeks, osetra caviar

NANTUCKET BAY SCALLOPS

*lobster knuckle and black truffle risotto, lobster
cream*

SASHIMI OF TORO

*cucumber and radish salad, ponzu, lime essence,
wasabi
supplement \$15*

Second Course

**NEW ZEALAND SNAPPER "EN
PAPILLOTE"**

*black truffles, braised celery root, cipollini onions,
baby fennel*

LOBSTER POACHED JOHN DORY

*sunchokes, fennel, pancetta, purple potatoes,
lobster cuisson*

ATLANTIC SKATE WING

wild mushroom risotto, leeks, port wine reduction

BACON-WRAPPED MONKFISH

*chorizo, littleneck clams, black rice, beech
mushrooms*

SONOMA DUCK BREAST

*port wine steeped dates, melted onions, braised
romaine hearts, potato roesti*

HERB ROASTED PARTRIDGE

*foie gras and date compote, savoy cabbage,
potato gnocchi*

FILET MIGNON

*maitake mushrooms, bone marrow, creamy white
polenta, bordelaise*

LAMB LOIN CHOPS

*de puy lentils, glazed pearl onions, baby turnips,
thyme infused lamb reduction*

MILK FED VEAL CHOP

*crispy sweetbreads, braised escarole, gigande
bean ragoût
supplement \$15*

*\$65 per person, inclusive of dessert and
coffee*

Visit our dessert menu



Ponzu Ponzu Contemporary Asian

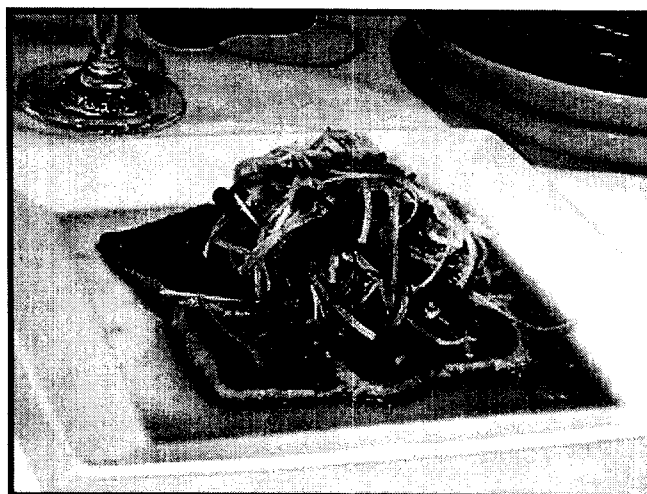


E-mail
us!

(415) 775-
7979

Eat

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- ▶ [Drink](#)
- ▶ [Lounge](#)
(CircleView)
- ▶ [The Chef](#)



A typical Asian meal will have several dishes that are shared family-style. We encourage you to share in order to experience as many different flavors as possible.

A selection from our menu:

SMALL PLATES AND SNACKS

Garlic-Fried Roti Bread \$6.00
With mango chutney and garam masala.

Scallion-Spice Flatbread \$5.50
With tomato raita.

Shrimp Stuffed Thai Chicken Wings \$7.50
With black pepper caramel.

Vietnamese Beef "Carpaccio" 9.50
With peppermint, peanuts, and cucumber.

Seared Sea Scallops \$9.75

With Asian pear, peckled plum, and seven spices.

Shrimp and Green Mango Summer Rolls \$10.75

With tamarind dip.

Chili-Salt Squid \$7.95

With cilantro and lime.

Bankok Melon Salad \$6.50

Lime leaf, crispy shallots, and Thai basil.

Sticky Hoisin Ribs \$8.75

Lemon and scallion.

"Three Kinds of Chicken" \$8.50

Minced chicken salad with ginger, lime, peanuts, and chili.

"Lazy Sushi" \$10.25

Seared yellowfin tuna, ponzu, and spicy salad.

BARBECUES

Hacked Lemongrass Chicken \$13.00

Pineapple-lime dipping sauce.

Mongolian Lamb \$16.00

With cool cilantro salad and spicy chili jam.

Red Hot Flatiron Steak \$14.00

With things Korean.

SURF AND TURF

Sweet and Sour Pork and Shrimp

\$16.00

With lychee, scallion, and basil.

Stir-Fried Scallops and Duck \$18.95

With spicy black bean greens.

"Beef and Broccoli" \$22.00

Beef tenderloin with barbequed eel and shiitake mushrooms.

CURRIES AND STIR-FRIES

"Kung Pao" Chicken \$13.00

With shallots, kumquats, and cashews.

Sour Orange Curry Sea Bass \$18.95

Green papaya and crispy shallots.

Red Curry Salmon \$17.25

With kaffir lime and green sauce.

EAT...PLATTERS TO SHARE

Star Anise Lacquered Duck \$22.00

With spiced plums and scallions pancakes.

Whole Thai Tai Snapper \$28.00

Crispy--with sweet chili glaze and vegetable salad.

RICE, NOODLES AND VEGETABLES

Chris' Boneless Curried Cauliflower \$4.00

Edamame \$4.00

Fresh green soy beans.

Kim Chi \$3.50

The pleasure...the pain.

Stir-Fried Greens \$4.75

With black beans and crispy shallots.

Garlicky Thai Eggplant \$4.00

Evil Jungle Prince \$6.50

Lemongrass, coconut milk, green beans, eggplant, etc....

Wild Mushroom Chow Mein \$7.50

Pineapple and Black Pepper Fried Rice \$5.50

Steamed Jasmine Rice \$1.50

SHWEETS

Chocoholics' "Dim Sum" \$10.50
For two.

Warm Huckleberry Brioche Pudding \$7.00
Candied kumquat ice cream.

Coconut Cream Pie Puffs \$6.00
With toffee and fudge sauces.

"Goey-heart" Bittersweet Chocolate Cake \$7.50
Vietnamese coffee ice cream.

Passionfruit Crème Brûlée \$7.00
Mango cream and coconut sauce.

Banana Chocolate Gratin \$6.00
Chocolate sorbet and caramel bananas.

Warm Apple Dumplin' \$6.00
Rum currant ice cream and cinnamon anglaise.

Pastry Chef: Bill Woodward

CERTIFICATE OF MERIT

I, Anthony G. Graham, declare as follows:

1. I am a member of the State Bar of California, a partner of the law firm of Graham & Martin LLP, and one of the attorneys principally responsible for representing plaintiff Consumer Defense Group Action, Inc. (hereinafter “Consumer Defense Group”, the “noticing party” as to the “60 Day Notice of Intent to Sue” (the “Notice”) served concurrently herewith. I have personal knowledge of the facts set forth herein and, if called upon, could and would testify competently thereto. This certificate of merit accompanies the attached sixty-day notice in which it is alleged the parties identified in the notice have violated Health & Safety Code section 25249.6 by failing to provide clear and reasonable warnings.

2. I have consulted with one or more persons with relevant and appropriate experience or expertise who has reviewed facts, studies, or other data regarding the alleged exposures to the listed chemicals that are the subject of the action.

3. Based on the information obtained through those consultations, and on all other information in my possession, I believe there is a reasonable and meritorious case for the private action. I understand that “reasonable and meritorious case for the private action” means that the information provides a credible basis that all elements of the plaintiffs’ case can be established and the information did not prove that the alleged violator will be able to establish any of the affirmative defenses set forth in the statute.

4. The copy of this Certificate of merit served on the Attorney General attaches to it factual information sufficient to establish the basis for this certificate, including the information identified in Health & Safety Code section 25249.7(h)(2), i.e. the identity of the persons consulted with and relied upon by the certifier, and (2) the facts, studies, or other data reviewed

by those persons.

I declare under penalty of perjury under the laws of the State of California that the foregoing is true and correct. Executed at Irvine, California on February 21, 2003.

CERTIFICATE OF SERVICE

I am over the age of 18 and not a party to this case. I am a resident of or employed in the county where the mailing occurred. My business address is 3 Park Plaza, Suite 2030, Irvine, California 92614.

I SERVED THE FOLLOWING:

- 1.) 60-Day Notice of Intent to Sue Under Health & Safety Code Section 24249.6 and Certificate of Merit;
- 2.) The Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65): A Summary (*only sent to Violator*);
- 3.) Supporting documents for Certificate of Merit (only sent to Office of Attorney General, Office of Proposition 65 Enforcement).;

by enclosing a true copy of the same in a sealed envelope addressed to each person whose name and address is shown below and depositing the envelope in the United States mail with the postage fully prepaid:

Date of Mailing: February 21, 2003

Place of Mailing: Irvine, California

NAME AND ADDRESS OF EACH PERSON TO WHOM DOCUMENTS WERE MAILED:

Thomas W. LaTour, Pres. And CEO
Kimpton Hotel & Restaurant Group, Inc.
222 Kearny St Ste 200
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California Attorney General
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San Francisco, CA 94102

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San Francisco, CA 94103

San Mateo District Attorney
1050 Mission Road
South San Francisco, CA 94080

Santa Clara County DA
2645 Zanker Road
San Jose, CA 95134

San Jose City Attorney
151 W. Mission St.
San Jose, CA 95110

I declare under penalty of perjury under the laws of the State of California that the foregoing is true and correct.

Dated: February 21, 2003
