

# MCCORMICK & KULETO'S

SUNDAY, MARCH 14, 2010

## Seafood

~MOST SPECIES CAN BE SIMPLY GRILLED~

- HALIBUT, KODIAK, ALASKA
- KONA KAMPACHI, KONA, HAWAII
- MANILA CLAMS, WASHINGTON
- WILD DUNGENESS CRAB, SAN FRANCISCO, CA
- WILD AHI TUNA, KAILUA, HAWAII
- HOG ISLAND OYSTERS, TOMALES BAY, CA
- BLACK MUSSELS, PRINCE EDWARD ISLAND
- WILD CHILEAN SEA BASS, S. GEORGIA ISLAND
- WILD MONKFISH, BOSTON, MA
- STURGEON, SACRAMENTO DELTA, CA
- HAMA HAMA OYSTERS, WASHINGTON
- WILD SEA SCALLOPS, STONINGTON, CT
- ATLANTIC SALMON, VANCOUVER, B.C.
- ROYAL MIYAGI OYSTERS, HOOD CANAL, WA
- WILD PETRALE SOLE, BODEGA BAY, CA
- WILD SWORDFISH, HILO, HI
- WILD MAHI MAHI, MEXICO

## Local Produce And Dairy Farms

- YAH-WHOOO ORGANIC FARMS, VACAVILLE, CA
  - MICRO GREENS
- POINT REYES FARMSTEAD CHEESE CO., CA
  - POINT REYES "ORIGINAL BLUE" CHEESE
- JACOBS FARMS, PESCADERO, CA
  - ENGLISH PEAS
- RISING C RANCH, REEDLEY CA
  - BLOOD ORANGES
  - CARA CARA ORANGES
  - MURCOTT TANGERINE
- DOUBLE RAINBOW, SAN FRANCISCO, CA
  - ICE CREAMS
- BABE FARMS, SANTA MARIA CA
  - TOYBOX RAINBOW CARROTS
- GOURMET MUSHROOMS, INC., SEBASTOPOL, CA
  - TRUMPET ROYAL
  - ALBA CLAM SHELL
  - BROWN CLAM SHELL
- EPIC ROOTS, SALINAS, CA
  - MACHE
- COKE FARMS, SAN JUAN BAUTISTA, CA
  - BRAISING GREENS

## Sides

- Add Our Garden Salad to Any Entree..... 3.95
- Roasted Garlic Yukon Mashed Potatoes ..... 5.95
- Sautéed Spinach ..... 6.95
- Gnocchi with Pesto Sauce..... 5.95
- Israeli Cous Cous ..... 6.95
- Sweet Potato Fries with Rosemary Oil..... 5.95
- Polenta Cake with Marinara..... 4.95
- Steamed Asparagus with Béarnaise ..... 7.95
- Macaroni, Gruyere and Truffle..... 7.95
- Exotic Mushroom Sauté ..... 6.95

## Appetizers

- Fried Calamari with Garlic Oil, Calabrian Hot Red Italian Peppers, Caper Berries and Basil Aioli..... 7.95
- Spanish Boquerones Anchovies served with Sieved Eggs, Cucumber and Crackers ..... 8.95
- Crispy Tempura Oysters Served with Celery Root Remoulade and Smoked Paprika Aioli ..... 9.95
- Grilled Prawns with Picholine and Kalamata Olive Tapenade and Crostinis..... 11.45
- Steamed Manila Clams Garlic, White Wine, Fresh Herbs and Drawn Butter ..... 10.95
- Spring Vegetable Barrigoule with Cypress Grove Humboldt Fog Goat Cheese ..... 8.95
- Escargot with Parsley Garlic Butter, Bouchee Pastries ..... 11.45
- Smoked Beef Carpaccio Carmody Cheese, Frisee Salad, Murcott Tangerine Vinaigrette..... 8.95

## Raw Bar

- Hog Island Oysters, Tomales Bay, CA
  - Kumamoto Oysters, Humboldt Bay, CA
  - Royal Miyagi Oysters, Hood Canal, WA
  - Hama Hama Oysters, Hood Canal, WA
  - 3 oysters 8.45 6 oysters 16.90 9 oysters 23.45
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- Hawaiian Ahi Tuna
    - Sear'd "Rare" with Mustard "Dust"..... 13.95
  - Kona Kampachi
    - Avocado, Basil and White Truffle Oil ..... 15.95
  - Hawaiian Ahi Tuna Tartar..... 13.95
  - Sashimi Plate
    - Kampachi, Salmon and Ahi Tuna ..... 24.95
  - Surimi California Roll ..... 8.95
  - Spicy Ahi Tuna Sushi Roll..... 9.95

## Soups and Salads

- New England Clam Chowder.. Cup 5.75 Bowl 6.75
- Broccoli Chicken Soup ..... Cup 5.75 Bowl 6.75
- "The Iceberg Wedge"
  - Bacon, Tomatoes, Blue Cheese Dressing ..... 8.95
- Baby Greens Salad
  - Blue Cheese, Walnuts and Balsamic..... 7.95
- Hearts of Romaine Cæsar Salad
  - with Parmesan Cheese and Croutons ..... 8.95
- Hearts of Palm with Serrano Jamon Watercress
  - Marcona Almonds and Sherry Vinaigrette . 10.95
- Cara Cara and Blood Orange Salad
  - Mache, Fennel, and Citrus Vinaigrette ..... 8.95
- Roasted Bosc Pear and Spinach Salad
  - Goat Cheese and Hazelnut Vinaigrette ..... 8.95

## McCormick & Kuleto's Specialties

- White Clam Linguini
  - Manila Clams, Baby Clam Meat and Pasta in a White Wine Garlic Sauce..... 18.95
- Pan Seared Sea Scallops with Roasted Snake River Farms Kurobuta Pork Belly
  - with Neuske Bacon Braised Lentils Du Puy and Vichy Carrots ..... 26.95
- Alderwood House Smoked Atlantic Salmon
  - with Balsamic Onion Jam, Fricassee of Sweet Pepper, Asparagus, Roasted Garlic, Artichoke Hearts .... 29.95
- Chilean Sea Bass
  - Potato and Horseradish Crusted with Sautéed Spinach, Borsch Sauce, and Dill Crème Fraiche ..... 33.95
- Stuffed Monkfish
  - Ernesto's Chorizo Sausage and Pan Roasted, Root Vegetable Hash and Sauce Robert..... 26.95
- Sacramento Delta Sturgeon Neuske's Applewood Bacon Crusted
  - Fricassee of English and Sugar Snap Peas, Potato Gnocchi and Sherry Brown Butter Sauce ..... 31.50
- Jumbo Shrimp Scampi Sautéed
  - with White Wine, Garlic, Roma Tomatoes, Lemon served over Linguini ..... 24.95
- Hawaiian Ahi Tuna
  - Sear'd "Rare" with Cajun Spice, Wakame Seaweed Salad, Pickled Ginger and Nori Roll ..... 24.95
- Alaskan Halibut
  - Wrapped in a Crispy Crepe with Crab Shrimp Mousse, Leek Blanquette, Wild Huckleberry Sauce ..... 29.95
- Sea Scallops
  - Grilled, with a Bouillabaisse Broth and Braised Flageolet Beans ..... 23.95
- Roasted Vegetable "Purse"
  - Root Vegetables and Mushrooms in a Feuille De Brick Crepe, with Spinach & Roasted Garlic Cream... 18.95

## San Francisco Classics

- Clam Chowder in A Boudin Bread Bowl..... 8.95
- San Francisco Cioppino "Chip-in" Stew
  - Crab, Mussels, Clams, Squid, Rockfish,.
  - Prawns in a Rich Tomato Broth, ..... 28.95
- Hangtown Fry, Applewood Bacon,
  - Pacific Oysters, Served Frittata Style ... .. 13.95
- Fish and Chips, Anchor Steam Beer Battered
  - Lingcod, Fries, Tartar Sauce and Coleslaw 16.95
- Petrale Sole Parmesan Crusted with Lemon
  - Butter Sauce and Crispy Fried Capers ..... 19.95
- Stuffed Atlantic Salmon, with Crab,
  - Bay Shrimp, Dill and Brie Cheese, ..... 27.95
- Dungeness Crab Louis ..... 20.95

## Grill

- Swordfish with Sundried Tomato Butter.. 27.95
- Mahi Mahi with Green Thai Curry Sauce 24.95
- Sturgeon with Maitre D' Butter ..... 28.95

## Meat and Poultry

- All of Our Steaks Are 21 Day Dry-Aged,
  - Corn-Fed Midwest Beef
- 9 oz Top Sirloin Steak ..... 25.95
- 6 oz Filet Mignon ..... 29.95
- 14 oz New York Strip Steak..... 32.95
- 9 oz Ribeye Steak ..... 29.95
- 9 oz Filet Mignon ..... 38.95
- 10 oz Double Cut Pork Chops ..... 20.95
- "Rocky the Range" Breast of Chicken .. 19.95

# The Story of McCORMICK & KULETO'S SEAFOOD RESTAURANT

McCormick and Kuleto's Seafood Restaurant was opened in July of 1991 by Bill McCormick of McCormick & Schmick's Seafood Restaurants and Pat Kuleto, architect and San Francisco restaurateur.

Bill McCormick and Pat Kuleto first met in the early sixties. Pat was attempting to sail around the world on his 73 foot sailing catch. He had sold his company in San Francisco in order to subsidize the adventure. While in Hawaii, he met Bill McCormick and they became friends. Shortly thereafter Pat's catch ran into mechanical issues and he had to cut his sailing trip short. He returned to San Francisco to resume his construction business, with designing and restoring restaurants as his primary focus.

During the sixties the restaurant business was blossoming. The postwar baby boomers believed in casual dining and there was a high demand for steakhouses. Pat found his inspiration from places such as P.J. Clarke's (est. 1884) in New York. His restaurant designs focused on creating highly utilitarian spaces in an environment of timeliness.



In the early 1990s George Lucas, of Lucas Films, approached Pat about taking over a vacant restaurant space in Ghirardelli Square. The original idea was to open a Star Wars Bar & Museum in the location that had once held such well know restaurants as Senor Pico's and Maxwell's Plum. Since neither one of them knew how to run a bar/restaurant, Pat thought of his good friend, Bill McCormick. The friendship had remained through the years and they had always respected each others' creativity. As the discussions continued, George Lucas decided to pursue other projects. That left Bill and Pat with the location that McCormick & Kuleto's currently occupies.

McCormick & Schmick's was already established as a well known seafood restaurant company on the west coast, but there was not yet a restaurant in the San Francisco Bay Area. Pat and Bill decided to design a restaurant based on where it is located. The inspiration came from the immediate surroundings such as the Maritime Museum across the street, Fisherman's Wharf just a few blocks down and, of course, Ghirardelli Square, the original chocolate factory where the restaurant is now located. They also wanted the restaurant to reflect the rich

history of the waterfront where many Long Shoreman hangouts could be found among other famous San Francisco eateries. Your dining surroundings are a culmination of Bill and Pat's great vision.

The design of the restaurant is a timeless décor based on the seafood theme. Since the main dining room is a large space with high ceilings it required fixtures that were large enough not to disappear, hence the lifeboat size fixtures with a stained glass in ocean motif. The tiered dining room is built to give all guests an unobstructed view of the bay and based on the idea of the deck of a ship. The railings have cleverly embedded copper light fixtures to enhance the ambiance. Chandeliers and wall sconces of unique designs made especially for this restaurant can be found in all the different rooms. A rare woven copper design covering the front of the bar in the Bay View Room, as well as redwood paneling on the walls, are a few of the many specifically designed features of this landmark waterfront restaurant.

From all of us here at McCormick & Kuleto's we want to thank you for choosing our restaurant to dine at today. If you would like a tour of the restaurant we will be happy to show you all the beautiful rooms.

Bon Appetit!

## *Crab Celebration!*

### Appetizers

#### **Dungeness Crab Cake**

*With Meyer Lemon Butter and Crispy Parsnips \$9.45*

#### **Crab Mango Avocado Tower**

*With Citrus and Chive Essences \$17.95*

#### **Merus King Crab Bouillabaisse**

*Snap'n'Eat Leg in a Saffron, Fennel, Leek, Tomato and Sherry Broth \$15.50*

**Dungeness Crab Cauliflower Vichyssoise**  
*With Radishes and White Truffle Oil \$11.25*

#### **Half Dungeness Crab**

*Served Hot or Chilled With Drawn Butter \$17.95*

### Entrees

#### **Golden King Crab Legs**

*Steamed with Corn on the Cob, Red Potatoes, Lemon and Butter \$40.95*

#### **Surf n'Turf Top Sirloin & Merus Legs**

*With Béarnaise Sauce \$33.95*

#### **Dungeness Crab Cakes**

*With Meyer Lemon Butter and Daily Fresh Vegetables \$18.95*

**Black Pepper Braised Whole Dungeness Crab**  
*With Braised Winter Greens and Spicy Pepper Broth \$21.00/lb.*

#### **Dungeness Crab Strozzapreti Pasta**

*Point Reyes Blue Cheese, Walnuts, Berkeley Farms Cream, Strozzapreti Pasta Vegetables \$26.95*