



Thanksgiving

November 22, 2018

Amuse Bouche

First Course

WHITE BEAN SOUP

smoked duck sausage, pickled beech mushrooms, rosemary, baby mustard

CARAMELIZED PEAR & ARUGULA SALAD

pt. reyes blue, candied walnuts, celery, champagne vinaigrette

PUMPKIN AGNOLOTTI

sage, pumpkin seeds, pumpkin seed oil

BEET CARPACCIO

radish, fresh chèvre, sherry vinaigrette

Main Course

ROASTED WILLY BIRD TURKEY

cornbread-sausage stuffing, root vegetables,
shallot-thyme gravy

PAN-SEARED DAY BOAT SCALLOPS

spaghetti squash, shiitake mushrooms, caper-bacon vinaigrette

SPIT-ROASTED BERKSHIRE PORK LOIN

swiss chard, potato purée, fuji apple, golden raisins

WILD MUSHROOM RISOTTO

parmesan, crème fraîche, herb salad

Dessert

SONOMA APPLE PIE

candied almonds, salted caramel, bourbon ice cream

GINGERSNAP PUMPKIN CHEESECAKE

hazelnut-praline cremeux, Azelia-whipped ganache, gingersnap crust

MAPLE PECAN TART

vanilla ice cream, brown butter-rum caramel, candied pecans

Seventy-Nine dollars per person

**Thirty-Nine dollars per child 10 and under
excludes beverages, taxes & 20% gratuity**

MENU ITEMS SUBJECT TO CHANGE.

In response to San Francisco-imposed employer mandates, a 5% surcharge will be added to all food and beverage purchases.

Chef Mark Dommen - Pastry Chef Mack Estrada