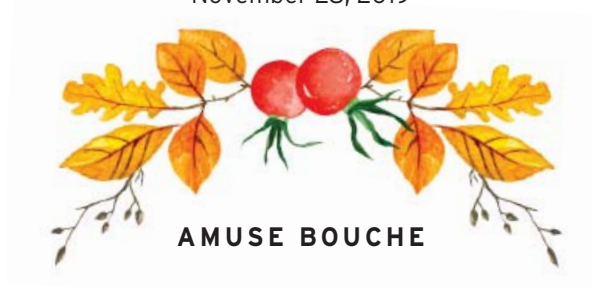




THANKSGIVING

November 28, 2019



AMUSE BOUCHE



FIRST COURSE

CHESTNUT SOUP

apple, pancetta, celery root mousseline, puffed wild rice

CARAMELIZED QUINCE & ARUGULA SALAD

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

BEET CARPACCIO

radish, fresh chevre, sherry vinaigrette

PUMPKIN RISOTTO

sage, parmesan, pumpkin seed, pumpkin seed oil



MAIN COURSE

ROASTED WILLY BIRD TURKEY

corn bread-sausage stuffing, root vegetables, shallot thyme gravy

SPIT ROASTED BERKSHIRE PORK LOIN

swiss chard, golden raisins, potato purée, fuji apple

PAN SEARED DAY BOAT SCALLOPS

kabocha squash, shiitake mushrooms, ginger, coconut milk, kaffir lime, cilantro

WILD MUSHROOM POT PIE

root vegetables, pistachio



DESSERT

PUMPKIN & CHOCOLATE BREAD PUDDING SOUFFLÉ

bourbon toffee sauce, valrhona caramelia chocolate ice cream

GERMAN APPLE TART

salted caramel sauce, maple crème anglaise, candied walnuts

WHITE WINE & VANILLA-POACHED PEAR

pear sorbet, sugared cranberries, micro basil



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.

Eighty-nine dollars per person
Forty-five dollars per child 10 and under
Excludes beverages, taxes & 20% gratuity

GM-Partner Lorenzo Bouchard
Chef-Partner Mark Dommen
Pastry Chefs Mack Estrada and Jan Sy