

THERE'S NO PLACE LIKE HOME FOR THANKSGIVING (THIS YEAR)

Four Course Thanksgiving Menu For pickup & delivery

STARTER

Duck Liver Mousse
baguette croutons

Pickled Vegetables

FIRST COURSE

Caramelized Pear & Arugula Salad
frisee, pt reyes blue, candied walnuts,
celery, champagne vinaigrette

~ or ~

Butternut Squash Soup
pumpkin seeds, pickled beech mushrooms,
pumpkin seed oil, spiced croutons

MAIN COURSE

Roasted Willie Bird Turkey
cornbread-sausage stuffing, caramelized brussels sprouts,
shallot-thyme gravy, cranberry relish

~ or ~

Pan Seared King Salmon
spaghetti squash, shiitake mushrooms, caper-bacon vinaigrette

~ or ~

Roasted Cauliflower Steak
red pepper "chorizo," purée of almonds, salsa verde, herbs

DESSERT

Pumpkin "Pie" Tart
whipped cream, caramel sauce

~ or ~

Chocolate Pot de Crème
whipped cream, chocolate shavings

Chilled to heat and serve.
\$65 per person, minimum two people.
Plus 5% SF employer mandates, sales tax and discretionary gratuity.

Orders taken until 8pm on
Friday, November 20, or until sold out.
Order below or at onemarket.com

Pick-up & Delivery
on Wednesday, Nov. 25
from noon-8pm

Pick-up only
Thursday, Nov. 26,
8am-noon

[ORDER HERE](#)