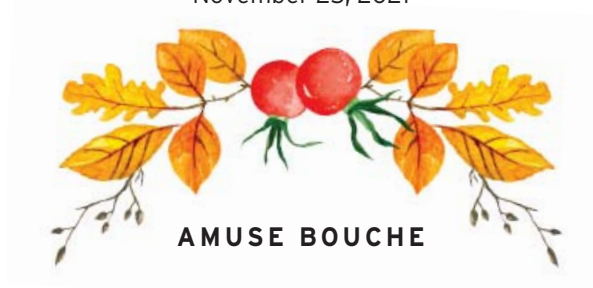




# THANKSGIVING

November 25, 2021



AMUSE BOUCHE



## FIRST COURSE

### WHITE BEAN SOUP

smoked duck sausage, pickled beech mushrooms, rosemary

### CARAMELIZED PEAR & ARUGULA SALAD

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

### BABY BEET SALAD

radish, fresh chevre, sherry vinaigrette



## 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 apples

### PAN SEARED KING SALMON

spaghetti squash, shiitake mushrooms, lemon grass-ginger emulsion



## DESSERT

### MINI KRAPPEN DUO

fig, strawberry

### PEAR SORBET

candied cranberries

### MULLED WINE CAKE

Valrhona chocolate cremeux



Menu items subject to change.

*In response to San Francisco-imposed employer mandates, a 6% surcharge will be added to all food and beverage purchases.*

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

GM-Partner Lorenzo Bouchard  
Chef-Partner Mark Dommen