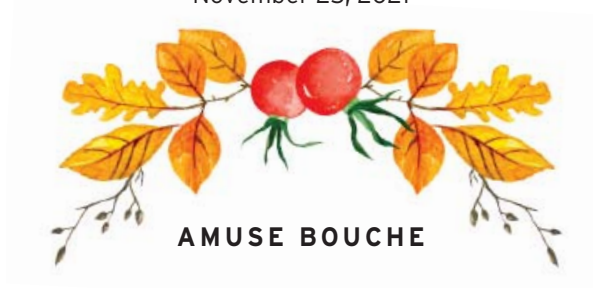




THANKSGIVING

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 filled donuts, vanilla bean ice cream

SUGAR PIE PUMPKIN CHEESECAKE

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