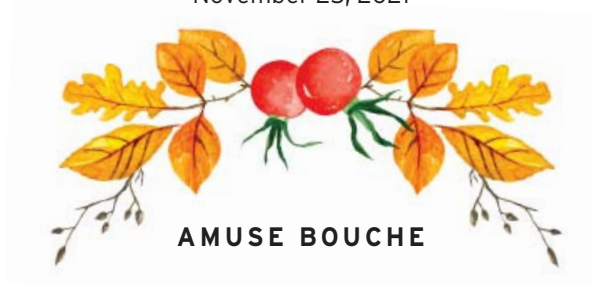




THANKSGIVING

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 DIESTEL 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

Vegetarian Entrée Option Available



DESSERT

MINI KRAPFEN DUO

fig, raspberry, lemon curd

APPLE HAND PIE

vanilla bean ice cream, apple cider-maple reduction

PUMPKIN TART

pineapple gastrique, chantilly cream, candied almonds



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