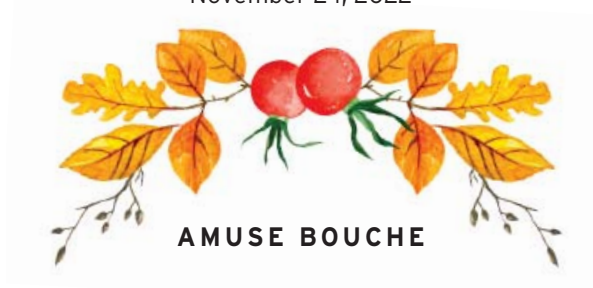




THANKSGIVING

November 24, 2022



AMUSE BOUCHE



FIRST COURSE

BUTTERNUT SQUASH SOUP

crème fraîche, pickled beech mushrooms, croutons

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, red pepper-kaffir lime emulsion

Vegetarian Entrée Option Available



DESSERT

HAZELNUT ICE CREAM

caramelia feuilletine, toasted hazelnuts, chocolate sauce

TARTE TATIN

vanilla bean ice cream, cider gastrique, candied almonds

PUMPKIN TART

peach caramel, whipped chantilly cream



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

GM-Partner Lorenzo Bouchard
Chef-Partner Mark Dommen
Desserts Louis Calata-Davis