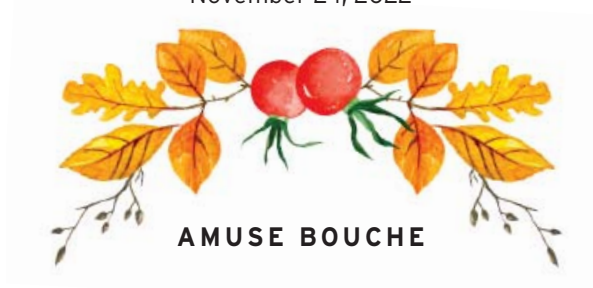




# THANKSGIVING

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



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