



THANKSGIVING

November 23, 2023



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 chèvre, sherry vinaigrette



MAIN COURSE

ROASTED DIESTEL TURKEY

corn bread-sausage stuffing, root vegetables, shallot thyme gravy

SPIT ROASTED BERKSHIRE PORK LOIN

swiss chard, potato purée, fuji apples, golden raisins

PAN SEARED KING SALMON

spaghetti squash, shiitake mushrooms, red pepper-kaffir lime emulsion

Vegetarian Entrée Option Available



DESSERT

APPLE HAND PIE

vanilla bean ice cream, cider gastrique, candied almonds

CHOCOLATE BREAD PUDDING

chocolate sauce, raspberry sorbet

PUMPKIN TART

pineapple gastrique, whipped chantilly cream

RESERVE A TABLE



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.

Ninety-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