



THANKSGIVING

November 28, 2024



ONE MARKET RELISH TRAY

chicken liver mousse, pickled vegetables, quinoa-herb salad



FIRST COURSE

WHITE BEAN SOUP

spinach flan, applewood smoked bacon, pickled beech mushrooms

CARAMELIZED PEAR & ARUGULA SALAD

pt reyes blue cheese, candied walnuts, fennel, champagne vinaigrette

BABY BEET SALAD

red onion, frisée, feta cheese, mint, dill



MAIN COURSE

ROASTED DIESTEL TURKEY

cornbread-sausage stuffing, root vegetables, shallot-thyme gravy

SPIT-ROASTED BERKSHIRE PORK LOIN

swiss chard, potato purée, fuji apples, golden raisins, natural jus

PAN-SEARED BRANZINO

butternut squash purée, escarole, shiitake mushrooms,
kaffir-coconut milk emulsion

ROASTED FALL SQUASHES

broccoli rabe, chili yogurt, coriander salsa verde



DESSERT

APPLE HAND PIE

vanilla bean ice cream, cider gastrique, candied almonds

CHOCOLATE BREAD PUDDING

chocolate sauce, raspberry sorbet

PUMPKIN TART

brown sugar caramel, sour cream ice 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

Chef-Partner: Mark Dommen
Front of House & Bar Director:
Oscar Davila