

HAPPY THANKSGIVING

THURSDAY, NOVEMBER 26TH, 2015

starter

LITTLE GEM, LEMON EMULSION, TRUFFLE, FOCACCIA

OR

FALL SALAD FETA CHEESE, APPLE BUTTER, ROASTED BEET, APPLE

OR

SUPPLEMENT:

WHITE TRUFFLE PASTA PARMESAN MOUSSE, TAGLIATELLE, BROWN BUTTER 25

OR

SUPPLEMENT:

CAVIAR SELECTION CAVIAR SELECTION
SIBERIAN, RUSSIAN, OR GOLDEN OSETRA
TRADITIONAL ACCOUTREMENTS, MICHAEL MINA'S PARFAIT, OR CAVIAR TRIO MP

middle

CELERY ROOT APPLE SOUP MUSHROOM, CURRY

OR

SEARED NANTUCKET BAY SCALLOPS NANTES CARROT, SHISO

OR

LOBSTER SALAD AVOCADO, BABY GREENS

entrée

ROAST TURKEY CRANBERRY CONFIT, GLAZED BRUSSELS SPROUTS, KALE, GRAVY

OR

TASMANIAN OCEAN TROUT DUNGENESS CRAB RAVIOLI, MISOME, MEYER LEMON

OR

BLACK ANGUS PRIME RIBEYE KING TRUMPET MUSHROOM, POMME PURÉE

SIDES FOR THE TABLE

CHESTNUT STUFFING | YUKON GOLD POMME PURÉE | SWEET POTATOES

dessert

QUINCE BROWN BUTTER CAKE, CORIANDER, CRÈME FRAÎCHE

OR

CHOCOLATE APPLE BUTTER, CHOCOLATE CINNAMON ICE CREAM

OR

HAZELNUT PARFAIT PEAR, MEYER LEMON CREMEUX, HAZELNUT DAQUOISE

CHEF'S THANKSGIVING DAY MENU \$145 BEVERAGE PAIRING \$85

ADD ALBA WHITE TRUFFLE TO ANY COURSE \$25 PER GRAM

A 4% SURCHARGE IS ADDED FOR SAN FRANCISCO EMPLOYER MANDATES, INCLUDING HEALTH CARE SECURITY, COMMUTER BENEFIT & MINIMUM WAGE ORDINANCES.