



**THANKSGIVING DINNER**  
2023

*Salads & Antipasti*

**BABY LETTUCES**

Fuji Apples, Pickled Onion, Pomegranate, Candied Walnuts,  
Goat Cheese, Ranch and Balsamic Dressings

**DELICATA SQUASH SALAD**

Baby Kale, Dried Cherries, Torn Herbs,  
Maple Cider Vinaigrette

**GRILLED CHICORIES SALAD**

Raddicchio, Endive, Pomegranate Seeds,  
Parmigiano Reggiano, Balsamic Glaze

**BEEF SALAD**

Local Chèvre, Candied Pecans, Watercress

**CHEESE & CHARCUTERIE**

Artisan Cheese and Charcuterie, Seasonal Mustard Fruits,  
Preserves, Pickled & Fermented Vegetables, Local Breads

**GRILLED AND RAW VEGETABLES**

Roasted Garlic Hummus, Tzatzki, Peppercorn Ranch,  
Green Goddess, Baba Ganoush, Whipped Feta Cheese,  
Hill Country Olive Oils, Balsamic Reduction

*Seafood Display*

**RAW BAR\***

East Coast Oysters, Jumbo Shrimp and Variations of  
Smoked Fish with Garnishes of Titos Vodka Cocktail  
Sauce, Banyuls Mignonette, Fresh Grated Horseradish  
and House Fermented Hot Sauce



*Bread Display*

Corn Bread Muffins, Whole Wheat Rolls, Sourdough,  
Multigrain, Parkerhouse Rolls, French Baguette,  
House-made Potato Rolls, Butters and House Jams

*Chinatown Dim Sum*

Selection Inspired by San Francisco's Chinatown

*Hot Selections*

**HONEY GLAZED CARROTS**

**TRADITIONAL STUFFING** - Sage, Chestnuts, Brown Butter

**GREEN BEAN CASSEROLE** - Mushroom Cream, Crispy Shallots

**CANDIED YAMS** - Marshmallows, Pecan Streusel

**ROASTED BRUSSELS SPROUTS** - Neuske's Bacon, Dijon, Cream

**YUKON GOLD MASHED POTATOES** - Traditional Gravy

**MAC AND CHEESE** - Creamy Three Cheese Sauce

**PAN SEARED SALMON\*** - Braised Fennel, Fines Herb Sauce



*Chef Attended Stations*

**HERB ROASTED TURKEY** - Turkey Gravy, Cranberry Mostarda

**OAK SMOKED PRIME RIB\*** - Dijon Mustard, Horseradish, Black Pepper & Gruyère Popovers

**HONEY GLAZED HAM** - Brown Sugar Citrus Glaze



*Sweets*

**SPICED APPLE CIDER AND WARM COCOA**

**PUMPKIN PIE**

**PECAN PIE**

**APPLE PIE**

**BANANA CREAM PIE**

**LEMON MERINGE TART**

**CARROT CAKE**

**CHOCOLATE CARAMEL CHEESECAKE**

**CRANBERRY-ORANGE BUNDT CAKE**



*Kid's*

**CHICKEN TENDERS**

**MAC AND CHEESE**

**BEEF SLIDERS**

**FRENCH FRIES**

**STEAMED BROCCOLI**

**CARROTS AND CELERY STICKS**

**COOKIES & BROWNIES**



For Your Convenience a 20% Gratuity Will Be Applied to Your Check

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please advise your server of any allergies or dietary restrictions.