



## THANKSGIVING - NOVEMBER 27, 2008

### FIRST COURSE

AMUSE BOUCHE

**CHIVE BUTTERMILK BISCUIT** WITH

HOUSE MADE HAM AND HOOK'S WISCONSIN FARMHOUSE CHEDDAR

### SECOND COURSE

**LOBSTER CAKES** WITH

RADISH - CUCUMBER SALAD AND LOBSTER HOLLANDAISE

OR

**MUSCAT POACHED SECKEL PEAR SALAD** WITH

FARM GREENS, TOASTED WALNUTS AND PECORINO TARTUFFO CHEESE

OR

**POTATO, LEEK AND CHAMPAGNE SOUP** WITH

CAVIAR

### ENTREES

**SLOW ROASTED ROTISSERIE PORK LEG** WITH

SALSIFY - POTATO GRATIN, PINK LADY APPLE AND HORSERADISH

OR

**PAN ROASTED SWORDFISH** WITH

WARM POTATO LATKE, LEMON-GARLIC SPINACH, AND FENNEL- WATERCRESS SALAD

OR

**WOOD OVEN ROASTED BRANIGAN TURKEY** WITH

CORNBREAD DRESSING, PARSNIP AND POTATO PUREE, BLACK PEPPER CRANBERRY SAUCE

OR

**CHANTERELLE MUSHROOM RISOTTO** WITH

BUTTERNUT SQUASH AND BLACK TRUFFLE VINAIGRETTE

### DESSERT

**MILK CHOCOLATE PUMPKIN CRÈME BRULÉE** WITH

CANDIED HAZELNUTS AND HONEY MASCARPONE

OR

**APPLE TART** WITH A HINT OF SAFFRON

AND A TAHITIAN VANILLA ICE CREAM

OR

**PECAN CRANBERRY TARTLET** WITH

BULLEIT BOURBON ICE CREAM AND CARAMEL SAUCE

**\$85.00/ PER PERSON (12 AND UNDER \$40) + TAX AND GRATUITY**

**TAKE HOME AN EPIC TURKEY SANDWICH "WITH THE WORKS"**

**\$20.00 SUPPLEMENT**

*In response to the Healthy San Francisco initiative-  
a 4% SF Health surcharge will be added to all food and beverage sales.  
An 18% gratuity will be added to table of 6 or more.*