Thanksgiving Dinner

$88++ PER PERSON

First
For The Table
FIREBRAND EPI BAGUETTE
salted french butter

AUTUMN SALAD
roasted root vegetables, chicory
sherry-truffle vinaigrette

Second
Individually Plated
CHESTNUT VELOUTÉ
candied pumpkin, golden sage croutons

Elevations

HOG ISLAND OYSTERS
gin cocktail sauce, champagne mignonette
half dozen +$26 / dozen +$49

TARTE FLAMBE
bacon lardons, sweet onions, fromage blanc, caraway
+$17

“DEVILED” OEUFFS
priced per piece
classique +$4
trout roe +$5
reserve kaluga +$9

ANDANTE DAIRY CHEESE BOARD
chef’s selection of 3 cheeses
castelvetrano olives, marcona almonds, cornichons
+$26

COD BEIGNETS
piquillo rouille
+$12

DUTCH CRUNCH GOUGÈRES
comté cheese, black truffle
+$12

Third
For The Table
TURKEY BREAST
roasted willie bird turkey, traditional gravy

TURKEY PAUPIETTE
dark meat, savory cabbage, pan jus

SERVED WITH
roasted brussels sprout
butter whipped potato, five-spice pain perdu

Dessert

TARTE TATIN
organic fuji apple
tahitian vanilla ice cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 5% surcharge added for san francisco employer mandates. Tax and gratuity not included. 18% gratuity automatically added to parties 6 or more.