



grill

Thanksgiving Dinner

FIRST COURSE

County Line Field Greens
Cranberry Tuile, Toasted Pepitas, Aged Sherry Vinaigrette

SECOND COURSE

Half Moon Bay Pumpkin Soup
Confit Duck Leg, Roasted Red Kuri Squash, Crème Fraîche

ENTRÉE

Herb Roasted Willy Bird Turkey
Whipped Potato, Gravy, Perigord Black Truffle, Young Carrots

DESSERT

Honey Crisp Apple and Cinnamon Tart
Vanilla Chantilly, Candied Walnuts

\$115

Additional wine pairings

\$45

Children under the age of 12

\$55




ST. REGIS
SAN FRANCISCO

* "The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness."