



THANKSGIVING  
AT THE CAVALIER

OUR THANKSGIVING "FEAST MENU"  
WILL BE SERVED THROUGHOUT THE DAY  
WITH RESERVATIONS FROM 11:30AM TO 7:30PM

MENU: \$75 PER PERSON  
WINE PAIRINGS: \$50 PER PERSON

FOR INQUIRES OR RESERVATIONS PLEASE CONTACT US:  
RESERVATIONS@THECAVALIERSE.COM OR 415.321.6000

THURSDAY, NOVEMBER 28, 2013



## FIRST COURSE

A CHOICE OF THE FOLLOWING:

ROASTED SQUASH SOUP PICKLED PUMPKIN AND VADOUVAN  
DUCK DUCK SCOTCH EGG ARUGULA AND STONEFRUIT CHUTNEY  
FARRO AND ROASTED BEETS BASIL AND TOASTED PUMPKIN SEEDS

## ENTREE

A CHOICE OF THE FOLLOWING:

ROAST OF HERITAGE TURKEY WITH GIBLET GRAVY  
RIBEYE OF GRASS-FED BEEF WITH RED WINE MARROW JUS  
FILET OF SKUNA BAY SALMON WITH DILL HOLLANDAISE  
SERVED FOR THE TABLE: HORSERADISH MASHED POTATOES,  
MINTED BRUSSELS SPROUTS AND CABBAGE, CRANBERRY CHUTNEY  
AND CARAMELIZED ONION AND BACON STUFFING

## DESSERT

A CHOICE OF THE FOLLOWING:

DOUBLE-CRUSTED PEAR CRUMBLE BRANDIED CUSTARD  
LEMON POSSET TEA-POACHED DRIED PLUMS AND ELDERFLOWER  
STICKY TOFFEE PUDDING WALNUT ICE CREAM