

**THURSDAY – November 23, 2023**

***Happy Thanksgiving!!!***

**Traditional Pilgrim Platter 45**

**Fresh Roasted Diestel Turkey or Duroc Heritage Ham or Combination**

Sage Dressing, Braised Lemony Brussels Sprouts, Trident Whipped Potatoes, Cranberry Sauce, Gravy

**Wine Suggestion: Navarro Gewurztraminer, Sonoma or Monticello Syrah, Oak Knoll**

**Steamed and Roasted Maine Lobster Tail 78**

Sage Dressing, Rainbow Carrots, Butter/Wine Sauce, Drawn Butter

**Wine Suggestion: Cline Viognier, Sonoma**

**Pan Seared Local King Salmon 42**

Brentwood White Corn Veloute, Fingerling Potatoes, Fava Beans, Spinach, Meyer Lemon

**Wine Suggestion: Patz & Hall Chardonnay, Napa Valley**

**Petrale Sole – *the original San Francisco treat!* 34**

Line-Caught, Pan Sauteed, Lemon/Caper Beurre Blanc, Trident Whipped Potatoes, Rainbow Carrots

**Wine Suggestion: Duckhorn Sauvignon Blanc, North Coast**

**Roasted Dry Aged New York Striploin 68**

Roasted Medium Rare, Sliced to Order, Potatoes au Gratin, Roasted Cipollini Onions,  
Seasonal Mushroom Saute'

**Wine Suggestion: Robert Mondavi Cabernet Sauvignon, Napa Valley**

**Bistro-Style Petaluma Chicken 34**

Brined, Pan Seared, and Oven Roasted Half Chicken, Garlic Mashed Potatoes,  
Herb Chicken Jus, Sauteed Spinach

**Wine Suggestion: Artesa "Los Carneros" Pinot Noir, Napa Valley**

**Mushroom Risotto 28 VEGETARIAN \* GREAT SHAREABLE ITEM**

Foraged Mixed Mushrooms, Cherry Tomatoes, Baby Spinach, Half Moon Bay English Peas,  
Delta Asparagus, Grana Padana

**Wine Suggestion: Sonoma Cutrer Chardonnay, Russian River**

**CHILDREN (U12):** Our creative Bento Box featuring Roasted Turkey with Gravy, Baked Ham, OR Fried  
Chicken Fingers, Trident Whipped Potatoes, Fruit Salad, Green Salad 18

**SIDES 12**

***Trident Whipped Potatoes***

**Braised Lemony Brussels Sprouts**

**Mixed Mushroom Saute**

**Rainbow Carrots** – Blanched, Tossed with a Dijon Mustard Glaze

**Sage Dressing** – Pan Gravy

**Potatoes au Gratin** – Gruyere and Cheddar Cheeses, Heavy Cream, Garlic, Fines Herbs

# TODAY'S OYSTERS\*

## *On the ½ Shell*

Half Dozen **22** Dozen **43**

"Hogwash" (Rice Wine Vinegar, Shallots, Jalapenos, Cilantro)

**Today's Selection From Hog Island Oyster Company - Tomales Bay, CA**

**Wine Suggestion: Schramsberg Brut Rose, Napa Valley**

## **Baked Oysters Trident (4) 18**

Bevan Oysters from the Yeocomico River, Virginia

Fresh spinach, chipotle Tabasco, Pernod, shallots, garlic, asiago, fines herbs

**Wine Suggestion: Albarino, Sonoma**

## **Chilled Shell Fish Combination Platter\* 44**

**4 Tomales Bay Stone Crab Claws, 4 Jumbo Shrimp, 4 Oysters – half shell**

# STARTERS & SALADS

## ***FAMOUS Clam Chowder – 60 year recipe!***

Creamy New England Style

Cup **9** | Bowl **12**

## **Jumbo Gulf Shrimp 22**

Cocktail Sauce, Diced Organic Celery, Lemon

## **Crispy Domestic Calamari 24**

"Old Bay" Aioli, Meyer Lemon

## **Whitefish Ceviche\* 22**

Avocado, Jalapeno, Pico de Gallo, Tortilla Chips

## **Classic Caesar 14**

Local Romaine, Sourdough Croutons, White Anchovies, Shaved Parmesan

## **Bibb & Blue Salad 16**

Living Bibb Lettuce, Pt Reyes Blue Cheese, Candied Pecans, Pears, White Balsamic Vinaigrette

## **Iceberg Wedge 14**

Hobb's Applewood Smoked Bacon, Pt. Reyes Bleu Cheese Dressing and Crumbles,  
Cherry Tomatoes, Chives

## **Holiday Spinach Salad 15**

Farm Fresh Baby Spinach, Fried Shaved Red Onions, Roasted Pumpkin Seeds, Fresh Avocado,  
Mandarin Orange, Pomegranate, Dijon Vinaigrette



## THANKSGIVING 2023

### DESSERTS

#### The Buena Vista's "World Famous" Irish Coffee

*Tullamore D.E.W. Irish Whiskey, Coffee, Cream* 12 **double 18**

#### **Old Fashioned Apple Pie A La Mode 12**

*Fiorello's Vanilla Gelato, Spiced Rum Caramel Sauce*

#### **Classic Vanilla Bean Crème Brule' 12**

*Petite Almond Cookie, Fresh Berries*

#### **Traditional Pumpkin Pie 12**

*Vanilla Chantilly Cream*

#### **Flourless Chocolate Decadence Cake (GF) 12**

*Scharfenberger Dark Chocolate, Fresh Raspberries and Puree, Mint*

#### **Pumpkin Cheesecake 12**

*Cranberry Puree, Vanilla Chantilly Cream*

#### **Fiorello's Sorbet and Gelato 10**

*(Ask your server about today's selection)*

## **Dessert Wines, Ports, & Cordials**

Chambers Rutherglen Muscat, Australia, NV	8
Fonseca Bin #27 Ruby Porto, Portugal	9
Taylor Fladgate 10yr Tawny Port	12
Taylor Fladgate 20yr Tawny Port	18

## **Brandy & Cognac**

Courvoisier V.S.	13
Remy Martin A.R. 1738	18
Remy Martin V.S.O.P.	16
Hennessy V.S.	16

## **Liqueurs**

Sambuca Romana	12
Sambuca Romana, Black	12
Ouzo #12	12
Amaretto Disaronno	11
Grand Marnier	13
St. George Spiced Pear	13
Fernet Branca	12

## **Single Malt Scotch**

Glenmorangie 10yr	14	Macallan 12yr	15
Macallan 18yr	44	Glenlivet	14
Talisker 10yr	16	Dalwhinnie	16
Lagavulin 16yr	22	Oban	20
Balvenie 12yr	16		