

# 1300

ON FILLMORE

## THANKSGIVING DINNER

Thursday, November 26, 2015

### HAPPY HOLIDAYS!

#### CHRISTMAS EVE

Heritage Lounge Opens at 4:30pm  
Reservations begin at 5:30pm

#### CHRISTMAS DINNER

Celebrate Christmas with us!  
Seatings at 2pm, 4pm, 6pm

#### NEW YEAR'S EVE

Celebrate 2016 with 1300 on Fillmore!  
Ring in the New Year with  
Food, Dancing, and Live Music!

***Now booking reservations!***

#### FIRST OFFERINGS

(choose one)

ROASTED BEETS - persimmon - burrata - pecan streusel - balsamic ponzu

LITTLE GEM - rouge shallot - smoked hazelnut - radish - chive - green goddess

BUTTERMILK FRIED QUAIL SALAD - poached quail egg - wild mushrooms - bacon-creole mustard vinaigrette

BBQ SHRIMP N' GRITS

#### SECOND OFFERINGS

(choose one)

OVEN ROASTED WILLIE BIRD TURKEY - giblet gravy - mashed potatoes - sage corn bread stuffing - port-cranberry relish

MAPLE SYRUP BRAISED BEEF SHORT RIB - carrot sweet pea puree - buttermilk fried shallots

CRISPY SKIN SALMON - hominy -pumpkin -morel mushroom -soft boil egg -shishito pistou

CAULIFLOWER STEAK - watercress puree - pink peppercorn - sprouts & champagne vinaigrette - lemon zest

#### SIDE OFFERINGS

(\$9 additional)

BRAISED COLLARD GREENS - caramelized sweet onion - ham hock

BUTTERMILK CHIVE MASHED POTATOES

FRIED SPROUTS - mustard vinaigrette - fresno chili - apple wood smoked bacon (\$1.50 additional)

WHITE TRUFFLE MACARONI N' CHEESE - smoked gouda - white cheddar - bleu cheese

#### DESSERT OFFERINGS

(choose one)

APPLE COBBLER - vanilla bean ice cream

THANKSGIVING SAMPLER PLATTER

SWEET GRITS PANNA COTTA - cayenne kettle corn - concord grape

\$69 per person

\$35 per child - 12 years and under

Executive Chef/Owner - David Lawrence  
Chef de Cuisine - Jake Whitlock

20% gratuity will be added to all checks - 4% will be added for the SF employer mandate  
\$25 corkage per 750ml bottle  
due to California drought conditions - water will be served upon request

1300 Fillmore Street - San Francisco - CA 94115 | 415 - 771 - 7100