

THANKSGIVING AT THE BEACH

Enjoy a 3 Course Prix Fixe Feast for \$59 (Includes First Course, Main Course + Dessert) prepared by Executive Chef Rick DeBeaord. Be sure to add on delectable Starters! Happy Thanksgiving!

ADD ON STARTERS TO SHARE

Smoked Salmon Deviled Eggs with Wasabi Tobiko + 7⁹⁵

Pistachio + Chickpea Hummus Pistachio Salsa Verde, Nigella Seeds + Grilled Flatbread + 11⁹⁵

> **Charred Brussels Sprouts** Sliced Almonds, Grapes, Pecorino Cheese + 10⁹⁵

Whipped Bellwether Farms Sheep's Milk Ricotta Cheese with Grilled Country Bread + 12⁹⁵

CHOICE OF FIRST COURSE

Butternut Squash Soup Cinnamon Crema



Autumn Mista Salad Mixed Greens, Pomegranate, Persimmon, Ricotta Salata, Pine Nuts, Sherry Vinaigrette

CHOICE OF MAIN COURSE

Roasted Fresh Turkey Buttermilk Mashed Potatoes, Apple Pancetta Stuffing, Giblet Gravy, Roasted Squash, Green Beans, Fresh Cranberry Sauce

> **Grilled King Salmon** Celery Root Purée, Brown Butter + Mushrooms

Slow-Cooked Lamb Shank Anson Mills Grits, Braised Greens, Natural Jus, Autumn Vegetables

> Herb Crusted Prime Rib (+\$12 supplement) Sweet Potato Gratin, Natural Jus, Horseradish Crema

Butternut Squash Ravioli Glazed Autumn Vegetables with Apple Cider + Sage, Parmesan

CHOICE OF DESSERT

Pumpkin Pie Warm Rum Raisins, Whipped Cream

> **Pecan Pie** Chantilly Whipped Cream

White Chocolate Cheesecake Cranberry Confit, Spicy Whipped Cream

SPECIAL FROM BEACH CHALET BREWERY

"Enter Sandman" Winter Warmer Spiced Ale

Chalet Master Brewer Aron Deorsey brewed a dark, warming ale brewed with Juniper Berry, Cardamom,



Coriander, Molasses and Brown Sugar. 25 IBUs 7.5 αbv

19 oz Glass + 7⁹⁵

START THANKSGIVING WITH A TOAST



Piper Sonoma Brut This bubbly delight is our Thanksgiving Sparkling Wine of Choice! + 10⁹⁵ / 36⁵⁰

Piper Sonoma has a pale gold color, petite bubbles and delicate aromas of ripe apples, toast + peach.

Enjoy sips of crisp citrus flavors with hints of strawberry + vanilla smoke.

KIDS 2 COURSE FEAST Exclusively for Ages 12 and Under ~ \$19

Main Course **Turkey, Salmon or Flatiron Steak** (Includes Mashed Potatoes + Vegetables)

> Dessert Pumpkin Pie or Sundae

SPECIALTY Holiday Cocktails

Spice of Life Rye, House Spiced Cranberry, Orange, Lime, Absinthe + 10⁹⁵

Falling Leaf Fizz

Pear Vodka, Pumpkin Butter, Lemon, Sparkling Wine + 10⁹⁵

Peachy-Keen

Bourbon, Oloroso Sherry, Peach, Lemon, Cinnamon-Vanilla, Whipped Cream + 1095

Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Beach Chalet is not responsible for lost, stolen or damaged items. There is a \$2 split plate fee. Kids menu for ages 12 and under only. Please note, a 4% surcharge will be added to your bill to support SF employer mandates.