HAPPY THANKSGIVING

add on...

STARTERS TO SHARE

CRISPY BRUSSELS SPROUTS 12
savory onion caramel, marcona almonds, lime, mint, roasted garlic, aleppo pepper

CRAB & SHRIMP CAKE 19
fennel & citrus salad, saffron aioli

DI STAFANO BURRATA 16
seasonal fruit chutney, roasted baby beets, grilled sourdough bread

DIY OYSTERS chilled on ice with mignonette & cocktail sauce
daily Selection - each 35 | half 21 | dozen 38

BUTTERMILK FRIED CALAMARI 15
tartar, delicate squash, salt and vinegar aioli

SENSATIONAL SEAFOOD PLATEAU (serves 2-4)
lobster, oysters, prawns, seafood deviled eggs
half 65 | full 89

3-Course Prix Fixe

$85 PER PERSON

2-COURSE PRIX FIXE CHILDREN
$37.50 PER CHILD - 12 AND UNDER

FIRST COURSE choice of

BUTTERNUT SQUASH SOUP
bartlett pear, pickled butternut squash, toasted pumpkin seeds

RADICCHIO ENDIVE SALAD
bartlett pear, point reyes blue cheese, candied walnuts

MAIN COURSE choice of

ROASTED TURKEY
white and dark meat corn and sage stuffing, giblet gravy, mashed potatoes, roasted root vegetables, cranberry sauce

PAN SEARED SEA BASS
corn and sage stuffing, mashed potatoes, roasted root vegetables, cranberry sauce

FARRO RISOTTO
roasted delicata squash, brussels sprouts, root vegetables, pomegranate and toasted almonds

DESSERT choice of

PUMPKIN PIE
fresh whipped cream

WARM APPLE CRISP
vanilla bean ice cream, salted caramel sauce

Consuming raw or under-cooked meats, poultry, shellfish or eggs may increase your risk of a food-born illness. Beach Chalet is not responsible for lost, stolen or damaged items. Please note, a 6% surcharge will be added to your bill to support SF employer mandates.