



Entrees

Fall/Winter 2026

(October 1 – January 31)

All Entrée's Include:

Assorted Sodas and Waters, Paper Goods and Plastic Ware

Minimum Order 10 per Menu for Lunch Unless Otherwise Noted, 20 for Evenings

All orders must be confirmed 2 business days in advance, by 10am

Airline Chicken Breast

with Orange Rosemary Glaze; Jasmine Rice with Butternut Squash, Cranberries and Pecans; Autumn Arugula Salad with Apples, Dried Cherries, Spiced Pecans, Goat Cheese and Fig Balsamic Vinaigrette; Linzer Bars

\$ 23.00

Beef Bourguignon

Beef Braised in Red Wine with Carrots, Pearl Onions, and Mushrooms; Roasted Garlic Mashed Potatoes; Caesar Salad; Gingersnap Cookies

\$ 28.00

Cauliflower Pasta (Vegan/GF)

With a Creamy Pumpkin Marinara; Vegan/GF Italian Salad: Mixed Greens, Cucumber, Tomato, Pepperoncini, Red Onion, Sunflower Seeds, and Balsamic Vinaigrette; Vegan Rolls and Vegan Butter; Vegan/GF Cookie

\$ 25.00

Chicken Normandy

Rustic French Braised Chicken Thighs in a Creamy Apple Cider Brandy Sauce (2pp); Brown Butter Sage Mashed Potatoes; Italian Salad with Field Greens, Radicchio, Tomato, Cucumber, Pepperoncini, Red Onion, Shredded Parmesan, Croutons, and House Dressing; Crusty Bread with Butter; Dutch Apple Tarts

\$ 25.00

Cranberry Balsamic Glazed Grilled Tri Tip

Roasted Red Potatoes; Green Beans with Pancetta, Shallot and Garlic; Mini Cheesecakes

\$ 28.00

Filet of Sole Francese

Pan Fried in a Bright Lemon and Butter White Wine Sauce; Lemon Saffron Rice; Blanched Asparagus with Garlic Butter; Seasonal Cookie Assortment

\$ 25.00

Herb Crusted Rack of Lamb (3pp)

with Red Wine and Pomegranate Pan Reduction; Mashed Potatoes with Chives; Sautéed Garlic Broccolini; Cherry Bars

\$ 32.00

Kale and Romaine Caesar Chicken Salad (or Salmon for \$4 upcharge)

On Platters with Roasted Delicata Squash, Shaved Parmesan, Pine Nuts, Croutons, and Panko Bread Crumbs; Rustic Grilled Garlic Bread; Pecan Tarts
Vegetarian Side Salad Portion (*a la carte*)

\$ 21.00

\$ 7.50

161 Beacon Street South San Francisco, CA 94080

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Maple Bourbon Pecan Chicken

Floured and Seared Boneless Chicken Breasts with a Savory Sauce; Wild Rice Pilaf with Rosemary and Garlic; Sautéed Haricot Verts with Shallot and Garlic; Mini Apple Spice Bundt Cakes \$ 23.00

Maple Glazed Grilled Salmon

Herbed Rice with Dates and Walnuts; Arugula and Baby Greens Salad with Beets, Red Onion, Candied Pecans, Goat Cheese, and Fig Balsamic Dressing; Mini Cranberry Bundt Cakes \$ 27.00

Miso Marinated Seared Cod

Topped with Sesame Seeds; Ginger Scallion Jasmine Rice; Baby Bok Choy and Mushroom Stir Fry; White Chocolate Matcha Mousse Cup \$ 26.00

Prime Rib of Beef *minimum order of 20*

Served with Au Jus and Horseradish Cream; Mashed Potatoes with Basil Pesto Swirl; Garlic Butter Mushrooms and Asparagus Sauté; Artisan Rolls and Butter; Cheesecake with Cranberry Sauce \$Market Price

Pumpkin Raviolis (Vegetarian)

with a Brown Butter Sage Sauce; Shaved Brussel Sprout Salad with Apples, Dried Cranberries, Pecans, Pecorino Cheese and Maple Balsamic Dressing; Crusty Bread with Butter; Pumpkin Bars \$ 22.00

Riesling Peach Glazed Ham

Served with Honey Mustard; Sweet Potato Swirl Mashed Potatoes; Carrots with Dill and Butter; Sweet Rolls with Butter; Pecan Tart \$ 26.00

Seasonal Curries

Beef Vindaloo: Tender Beef Chunks in a Spicy and Tangy Curry \$ 27.00

Pumpkin Butter Chicken (cut up thighs) \$ 24.00

Pumpkin Tofu Curry (Vegan) \$ 23.00

Steamed Basmati Rice; Kachumbar Salad with Tomato, Onion, and Cucumber; Naan Bread with Mint Chutney; Mini Chai Bundt Cake

Spinach and Sundried Tomato Stuffed Chicken

with Cream Cheese and Mozzarella in a Creamy Tomato Basil Sauce; Herbed Linguini; Sautéed Haricot Verts with Shallot and Garlic; Maple Cannoli \$ 24.00

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A BLACK TIE *Affair*



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Stuffed Zucchini Boats (Vegan/GF)

Impossible Beef, Spinach, Onion, Garlic, Vegan Cheese and Marinara Sauce; Herbed Linguini; Vegan Sourdough Bread and Vegan Butter; Vegan Brownie

\$ 26.00

Traditional Roasted Turkey *minimum order of 20*

Served with Pan Gravy and Cranberry Sauce, Traditional Stuffing, **Half** Roasted Garlic Mashed Potatoes; **Half** Pecan Praline Yams, Green Bean Almondine, Dinner Rolls and Butter, Pumpkin Pie with Whipped Cream

\$ 32.00

Turkey Roulade

With Apple Cornbread Stuffing; Sweet Potato Mash; Shaved Brussel Sprout Salad with Apple, Cranraisins, Pecans, Pecorino and Maple Balsamic Dressing; Mini Pumpkin and Pecan Tarts

\$ 24.00

Vegan Coq Au Vin

with Mushrooms, Carrots, Lentils, and Pearl Onions in a Red Wine Tomato Sauce; Vegan Mashed Potatoes and Parsnips; Vegan French Bistro Salad: Butter Lettuce, Baby Greens, Fresh Herbs, Cucumber, Peas, Shallot, Croutons, and Honey Dijon Dressing; Vegan Pumpkin Bars

\$ 24.00

Winter Ragu and Polenta

Choice of:

Italian Sausage Ragu

\$ 23.00

Impossible Beef and Mushroom Tomato Ragu (Vegan)

\$ 25.00

Served with Crispy Polenta; Grated Pecorino Romano on the Side; Italian Salad with Chopped Romaine, Cucumber, Tomato, Black Olives, Kidney Beans, Pepperoncini, Red Onion, Shaved Parmesan, Croutons, and House Dressing; Tiramisu Cups

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