



BOURBON STEAK
SAN FRANCISCO



THE GRAND THANKSGIVING BUFFET

\$139 per person

SUPPLEMENTAL SEAFOOD & CAVIAR

Not included in buffet price

SASHIMI À LA CARTE

ORA KING SALMON 21

AHI TUNA 23

DIVER SCALLOP 25

KONA KAMPACHI 26

COCONUT-LIME, YUZU-TAMARI,

POMEGRANATE-ORANGE

CAVIAR SERVICE

WHITE STURGEON 165/OZ

IMPERIAL OSETRA 235/OZ

Traditional Buttermilk Chive Pancakes,
Traditional Garnishes

CAVIAR BITES

"The Only Caviar"

CAVIAR PARFAIT 55

Smoked Salmon | Egg | Crème Fraîche | Shallot
Potato Cake

CAVIAR "TWINKEE" 55

Red Onion | Egg | Chive | Yuzu Crème Fraîche

CAVIAR & TUNA TORO 55

Fresh Wasabi | Tamari | 23K Gold

CAVIAR TRIO 115

Parfait | "Twinkee" | Tuna Toro

WELCOME
TO THE TABLE

BLACK TRUFFLE BREAD

TRUFFLE BUTTER | CHIVES | SEA

SALT DUCK FAT FRY TRIO

ROASTED HOT
SHELLFISH DISPLAY

ALASKAN KING CRAB

MAINE LOBSTER

WEST COAST OYSTERS

KAUAI HEAD-ON SHRIMP

GARLIC HERB BUTTER, LEMON

CHEESE &
CHARCUTERIE DISPLAY

AMERICAN WAGYU BRESAOLA

PROSCIUTTO DI PARMA

DUCK RILLETTES

POINT REYES ORIGINAL BLUE

AGED CHEDDAR

TRIPLE-CREAM BRIE

HOUSE PICKLES, SEASONAL JAMS
& MUSTARDS, TOASTED
SOURDOUGH

CALIFORNIA
MARKET DISPLAY

CLASSIC CAESAR

Shaved Parmesan | Garlic Streusel

ROASTED BEET SALAD

Goat Cheese | Citrus | Pistachio

ORCHARD APPLE SALAD

Aged Cheddar | Walnuts | Dijon Vinaigrette

—◇— THE BOURBON STEAK —◇—
CARVING STATION

WHOLE PRIME RIB
Au Jus | Horseradish Cream | Mini Yorkshire Puddings

HONEY-GLAZED HAM
Whole-Grain Mustard Jus

MISO BROILED SEA BASS
Shiitake Mushrooms | Watermelon Radish

HERB-ROASTED TURKEY
Natural Gravy | Cranberry Sauce

ROASTED KING SALMON
Herb Citronette

Sauce accompaniments: Au Poivre | Red Wine Jus | Bourbon Steak Sauce | Chimichurri | Horseradish Cream

—◇— STEPH'S CHICKEN BITES & TRUFFLE MAC —◇—

STEPH'S CRISPY CHICKEN BITES
Bourbon BBQ | Hot Honey

BLACK TRUFFLE MAC & CHEESE
Three Cheese | Parmesan Crust

—◇— THE CLASSIC —◇—
THANKSGIVING TABLE

ROASTED BRUSSELS SPROUTS
Bacon | Maple

GREEN BEAN CASSEROLE
Crispy Shallots

BRIOCHE & SAUSAGE STUFFING
Fresh Herbs Whipped Garlic Potatoes

TURKEY GRAVY

BBQ SWEET POTATOES

FRENCH ONION SOUP
Caramelized Onions | Three-Cheese Popover

BUTTERNUT SQUASH SOUP
Toasted Pepitas | Sourdough Croutonsn Crust

—◇— THE GRAND —◇—
DESSERT TABLE

BOURBON PECAN PIE

PUMPKIN CHEESECAKE

APPLE CRANBERRY CRISP

CHOCOLATE BOURBON CAKE

CHOCOLATE POT DE CRÈME

SEASONAL FRUIT TART

Assorted Macarons | Mini Cookies & Brownies
Chocolate Truffles

—◇— HOLIDAY SOFT SERVE —◇—

MAPLE SOFT SERVE
Bourbon Caramel | Pie Crumble | Candied Pecans
Whipped Cream | Cinnamon

—◇— TURKEY BONE BROTH & —◇—
GRAND HOT CHOCOLATE

ROASTED TURKEY BONE BROTH
Fresh Herbs | Lemon

GRAND HOT CHOCOLATE
Whipped Cream | Marshmallows | Chocolate Shavings

—◇— BOURBON STEAK KIDS' CORNER —◇—

\$45 per person

STEPH'S CRISPY CHICKEN TENDERS
Honey Mustard | Ranch | BBQ Sauce

MINI BOURBON STEAK CHEESEBURGERS
American Cheese | Soft Potato Buns

CLASSIC CREAMY MAC & CHEESE
White Cheddar Duck Fat Fries

SWEET TREATS

WARM CHOCOLATE CHIP COOKIES

FUDGE BROWNIES