

TODAY'S MENU 08/26/2016

THE CHEFS' LINE

CHEF JOSH SMITH OF
BARDOT BRASSERIE
BLACK & WHITE MACARONI GRATINÉE
PARMESAN, BLACK TRUFFLE, BECHAMEL

SKYWALKER RANCH
WAGYU BEEF SADDLE
PICKLED SUMMER VEGETABLES

BUTTER POACHED LOBSTER
CORN PUDDING, SHAVED FENNEL

ANCHOR STEAM BEER CAN CHICKEN
ROASTED FINGERLING POTATOES

BBQ BAR

CHEF JEREMY MCMILLAN OF BOURBON STEAK SCOTTSDALE
SONOMA LAMB MERGUEZ
ZA'ATAR-CHIMICHURRI ISRAELI SALAD

SHELLFISH STATION

MIYAGI OYSTERS ON THE HALF SHELL
AHI TUNA POKE
KING CRAB LEGS
GULF SHRIMP
GIN COCKTAIL SAUCE, MISO MAYO

REDWOOD HILL FARM CHEESE AND CHARCUTERIE

ACME BAKERY ARTISANAL BREADS, IN-HOUSE ACCOMPANIMENTS

TAILGATE KITCHEN

WHOLE-ROASTED WINKLER FARMS PIG
FROG HOLLOW FARMS PEACHES, MINNESOTA PUFFED WILD RICE

VEGETABLES

GRILLED BRENTWOOD CORN "ELOTE STYLE"
CHIPOTLE AiOLI, COTIJA CHEESE, FRESNO PEPPER
TENBRINK FARMS HEIRLOOM TOMATO & WATERMELON
GINGER DRESSING
CHOP CHOP SALAD
SHAVED ZUCCHINI, LEMONGRASS VINAIGRETTE

BIG KIDS' CORNER

CRISPY HOT WINGS
STUFFED MEATBALL SLIDERS
DEEP-FRIED CHEESE CURDS
BEER-POACHED HOUSE-MADE BRATWURST

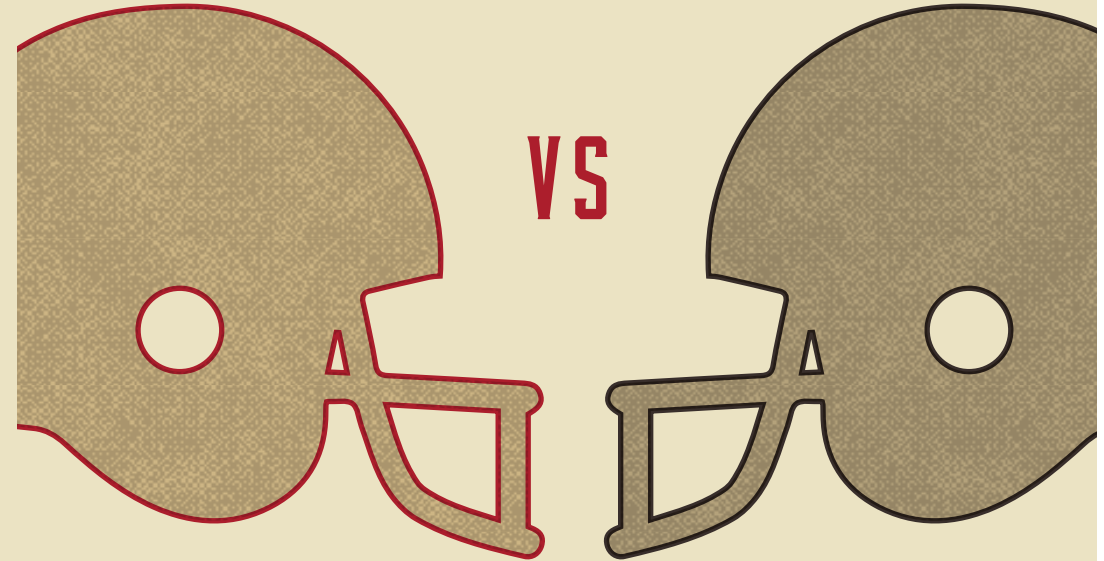
PASTRY CARNIVAL

ASSORTED CAKES & CONFECTIONS | COOKIES & CANDIES |
FROZEN TREATS

GAMEDAY COCKTAIL

GREEN AND YELLOW
CHARTREUSE SWIZZLE, GREEN & YELLOW CHARTREUSE

MICHAEL MINA'S TAILGATE



AUGUST 26, 2016

SAN FRANCISCO 49ERS
VS
GREEN BAY PACKERS



#MINATAILGATE

SHARE YOUR GAME DAY MEMORIES USING
#MINATAILGATE FOR A CHANCE TO WIN
PRIZES THROUGHOUT THE DAY.