TODAY'S MENU 10/6/2016

THE CHEFS' LINE

THAI-STYLE
BARBEQUE SHRIMP CHILI
RED CURRY, CORNBREAD

AYESHA CURRY'S SKYWALKER RANCH AMERICAN WAGYU BEEF SADDLE AYESHA'S BRUSSEL SPROUTS, PEAR. CRANBERRY BLACK GARLIC MISO MARINATED COD SEARED BABY BOK-CHOY

SINGAPORE STYLE LOBSTER

BLACK PEPPER GLAZE, RICE NOODLES

BBQ BAR

ADAM MESNICK'S

SOUTHWEST CHEESE STEAK

CARAMELIZED ONIONS, MUSHROOMS

CHRIS BIANCO'S
"OLD SCHOOL" SAUSAGE AND PEPPERS
FENNEL SAUSAGE, TOMATO SAUCE

RYAN FARR'S 4505 MEATS BBQ PLATE

SMOKED BRISKET, CHICKEN LEG, COLESLAW

SHELLFISH STATION

KUSSHI OYSTERS ON THE HALF SHELL
AHI TUNA POKE
KING CRAB LEGS
GULF SHRIMP

CHIPOTLE COCKTAIL SAUCE, MISO AïOLI

LA QUERCIA CHARCUTERIE

ARTISINAL CHEESE HOUSE-MADE TRUFFLE ROLLS

VEGETABLES

TEMPURA MAITAKE MUSHROOMS
WHIPPED BLACK PEPPER RICOTTA
BLACK BEAN DIRTY RICE
TASSO CURED BUTTERNUT SQUASH
ROOT VEGETABLE TARTE TATIN
BLACK TRUFFLE, PARMESAN

BIG KIDS' CORNER

PAPA ALEXANDER'S MEATLOAF SLIDERS
JERK SPICED MARY'S CHICKEN
TOKYO HASH
CRISPY CORN NUTS
SOY PICKLES

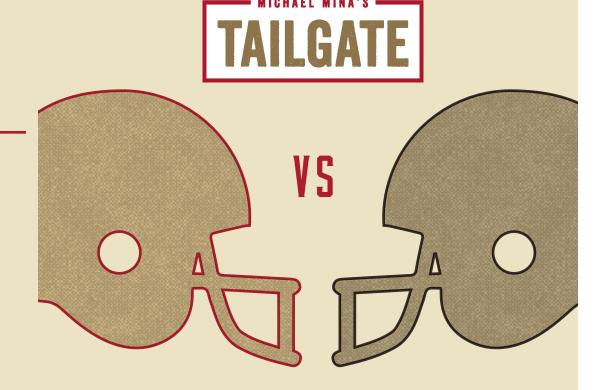
"THE SEASONED LIFE" SWEET SPECIALTIES

KEY LIME PIE WITH CINNAMON TOAST CRUNCH CRUST
PUMPKIN SQUARES
CITRUS OLIVE OIL CAKE
AMARETTO POUND CAKE WITH LEMON GLAZE
DEEP FRIED OREOS
AYESHA'S BANANAS FOSTER ICE CREAM

GAMEDAY COCKTAILS

WATERMELON TITO'S
WATERMELON, MINT-INFUSED TITO'S, GINGER SYRUP, LIME
SMOKEY PINEAPPLE

SMOKEY PINEAPPLE
DEL MAGUEY VIDA MEZCAL, PIÑA SYRUP, LIME JUICE



OCTOBER 6, 2016

SAN FRANCISCO 49ERS
VS
ARIZONA CARDINALS



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