TODAY'S MENU 11/20/2016

THE CHEFS' LINE

TODD ENGLISH'S ROASTED WAGYU BEEF SADDLE SWEET POTATO JOHNNY CAKES, HORSERADISH HERB CRÈME FRAÎCHE

> OLD BAY BISCUITS AND LOBSTER GRAVY

SAUSAGE AND FIG STUFFED QUAIL BRAISED CHARD, FIG JUS

MATT JENNINGS' FRIED CLAM ROLL PICKLED HERB AÏOLI, SMOKED SALMON ROE

BBQ BAR KEN ORINGER'S LOBSTER PAELLA

MING TSAI'S SHORT RIB POTSTICKERS SWEET CHILI DIPPING SAUCE. ASIAN SLAW

TAILGATE KITCHEN

WHOLE-ROASTED WINKLER FARMS MANGALITSA PIG BAKED BEANS

SHELLFISH STATION

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

ARTISANAL CHEESE AND CHARCUTERIE

HOUSE-MADE JAMS AND COMPOTES BLACK TRUFFLE BRIOCHE ROLLS

VEGETABLES

CELERY ROOT WELLINGTON BLACK TRUFFLE AND MUSHROOM JUS PUMPKIN DONUTS SMOKED MAPLE GLAZE, SAGE ROASTED BEET SALAD SPICED APPLES, WILD ARUGULA

BIG KIDS' CORNER

FRIED PICKLES CHIPOTLE RANCH WILD MUSHROOM FLATBREAD AGED VERMONT CHEDDAR JAPANESE CHICKEN SKEWERS YAKITORI SAUCE TURKEY WINGS SWEET AND SOUR CRANBERRY GLAZE

PASTRY CARNIVAL

ASSORTED CAKES & CONFECTIONS | COOKIES & CANDIES | FROZEN TREATS

> GAMEDAY COCKTAIL THE HARBOR BULLEIT RYE, LEMON, ORANGE, GRENADINE



VS



SAN FRANCISCO 49^{ERS} VS NEW ENGLAND PATRIOTS



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