

# Thanksgiving

## TAKE OUT MENU



To place an order,  
phone or email  
Concierge 858-759-7200  
concierge@thebridgesrsf.com  
In order to provide you with  
the best service, we ask  
no modifications or  
substitutions to this menu.

First Name \_\_\_\_\_ Last Name \_\_\_\_\_

Member # \_\_\_\_\_

Number of Guests \_\_\_\_\_ Order Date \_\_\_\_\_

Pick-Up Time \_\_\_\_\_ (pick up between 10am-12pm)

Phone Number \_\_\_\_\_

Special Notes \_\_\_\_\_

Quantity:

**Place your order  
for a Turkey by Noon on  
Friday, November 15 and  
for all other items by noon  
on Friday, November 22.**

**Pick-up your order  
between 10am-12pm on  
Thanksgiving Day at valet.**

### Starters

**Breadbasket:** \$14 per dozen

\_\_\_\_\_ Warm Assorted Dinner Rolls with whipped maple butter  
\_\_\_\_\_ Corn and Jalapeno Muffins with whipped honey butter

**Meat and Cheese Platter** - grapes, pickled vegetables,  
fig jam, marcona almonds, assorted crackers

\_\_\_\_\_ Small serves 4-8 guests \$28

\_\_\_\_\_ Medium serves 8-12 guests \$38

\_\_\_\_\_ Large serves 12-16 guests \$52

### Salads

*\$23 per order, serves 4 guests*

\_\_\_\_\_ **Baby Arugula and Fuyu Persimmon Salad - gf** - pomegranate  
vinaigrette, candied walnuts, red cabbage, basil, frisée

\_\_\_\_\_ **Chopped Autumn Salad - gf** - pears, apples, pecans,  
endive, spinach, pecorino cheese, creamy spiced apple cider  
vinaigrette, sunflower seeds

\_\_\_\_\_ **Cranberry Caesar**- dried cranberry, croutons,  
parmesan cheese, romaine hearts, anchovy, capers

### Soups

\_\_\_\_\_ 1 quart \$14, serves 2-3

\_\_\_\_\_ 2 quart \$26, serves 4-5

\_\_\_\_\_ 4 quart \$42, serves 8-9

\_\_\_\_\_ **Butternut Squash Bisque - gf** - toasted pumpkin seeds,  
sage, chive-crème fraiche

### Entrées

*Our Turkeys are California Fresh All-Natural Diestel Turkeys.*

Turkey orders come with 1-cup of herbed butter and 1-pint  
of turkey pan gravy per 8 pounds

*Rule of thumb is 3/4ths pound of turkey breast per person.*

\_\_\_\_\_ **Uncooked Brined Turkey Breast - gf** - \$12 per pound,  
sold in increments of 7-8 pounds breasts

*Rule of thumb is one pound of whole turkey per person!*

\_\_\_\_\_ **Uncooked Brined Whole Turkey - gf** - \$14 per pound

**Our Prime Ribs are Fresh All-Natural, Prime Grade,  
Angus Beef** - Sold in 8 or 16-pound increments,  
seasoned and marinated with herbs and garlic.

Includes: 1-pint pomegranate-red wine au jus, 1-cup  
pomegranate seeds 1-cup prepared horseradish, 1-pint  
of horseradish cream, 1-cup chopped parsley

\_\_\_\_\_ **Fully Cooked Prime Rib - gf** - \$48 per pound

\_\_\_\_\_ **Uncooked Prime Rib - gf** - \$45 per pound

### Optional Condiments:

\_\_\_\_\_ **Turkey Pan Gravy - gf - circle one** : with or  
without giblets - 1 pint \$12, serves 5

\_\_\_\_\_ **Cranberry Sauce - gf**

1 pint \$12, serves 5

\_\_\_\_\_ **Bourbon Walnut Cranberry-Apple Relish-  
gf** - 1 pint \$14, serves 5

### Sides:

\$21 per order, serves 5 guests

\_\_\_\_\_ **Hasselback Candied Yams - gf**  
butter, brown sugar, honey, marshmallows

\_\_\_\_\_ **Mashed Potatoes- gf** - herbed garlic butter

\_\_\_\_\_ **Roasted Asparagus - gf**

whipped lemon butter

\_\_\_\_\_ **Roasted Brussels Sprouts - gf**

chestnuts, thyme, cider-dijon vinaigrette

\_\_\_\_\_ **Sautéed Vegetable Medley - gf**

shallots, butter, tarragon

\_\_\_\_\_ **Corn Bread and Sausage Stuffing**

apple, sage, walnuts, parsley

\_\_\_\_\_ **Classic Toasted Brioche Stuffing**

apple, sage, parsley

### Desserts:

\_\_\_\_\_ **9" Pumpkin-Pecan Tart**, \$42, serves 10-12  
whipped cream, candied pecans, candied  
cranberries

\_\_\_\_\_ **9" Southern Pecan Tart**, \$39, serves 8-10  
sweet cookie crust, persimmon

smoked paprika pecan brittle

\_\_\_\_\_ **Chocolate Espresso Cake**, \$36, serves 8-10

- cookie crust, cappuccino mousse,  
chocolate ganache, raspberry puree,  
caramel whipped cream

\_\_\_\_\_ **8" Pumpkin Pie**, \$32, serves 6-8

pie dough crust, spicy candied pumpkin  
seeds, seasonal spices

\_\_\_\_\_ **Apple Caramel Cheesecake**, \$45, serves 12-14

spiced apple-bourbon compote, caramel  
sauce, pomegranate seeds