CHRISTMAS MENU 2013

BUTTERNUT SQUASH RAVIOLI
CANDIED PECANS, SPICED CRÈME FRAICHE, BROWN BUTTER, SAGE

DUCK PROSCUITTO SALAD
BURATTA, ASPARAGUS, WALNUT VINAIGRETTE

CAULIFLOWER SOUP
CRISPY BRUSSELS LEAVES & TRUFFLE OIL

WINE: J&H CHARDONNAY, NAPA VALLEY, CA 2012
BEER: FORD'S PALE ALE

MOODY BLUE GNOCCHI
ROASTED BOSC PEAR, BRUSSELS LEAVES,
HAZELNUTS, SALSA VERDE

HERB ROASTED MARY'S CHICKEN
BUTTERNUT SQUASH DUMPLINGS, PEARL ONIONS,
ROSEMARY CHICKEN JUS

PAN ROASTED SKATE WING
BROWN BUTTER MASHED POTATOES,
BLACK KALE, CAPERS, PARSLEY

BRAISED BEEF CHEEKS
FREGOLA RISOTTO, CIPPOLINI ONIONS
ROOT VEGETABLES, SALSA VERDE

WINE: SILVER PALM CABERNET SAUVIGNON, NORTH COAST, CA 2011
BEER: SMOG CITY HIGH FIVE AMBER

STRAWBERRY "MARGARITA" TRIFLE
TEQUILA SOAKED SPONGE CAKE & LEMON-LIME CREAM

STICKY TOFFEE BREAD PUDDING
MEDJOOL DATES, GOLDEN RAISINS
VANILLA CUSTARD SAUCE

PEPPERMINT & CHOCOLATE TART
PEPPERMINT CANDY ICE CREAM

WINE: TATOMER RIESLING, SANTA MARIA, CA 2010
BEER: WOODCHUCK PUMPKIN CIDER

45 PER PERSON
15 BEER PAIRING
25 WINE PAIRING

Christmas 2013
CHEFS BENJAMIN FORD & GAVIN LANSDALE

18% gratuity will be added to parties of 6 or more
Restaurants are built on hard work and sacrifice. I'd like to thank all our staff and coworkers, past and present.
I would like to thank the farmers, foragers, and artisanal craftsman who help make my job easier and cooking a joy.