



Holiday Menu

November 29 - December 24, 2017

Winter Beer & Cider

- VERDUGO WEST "WHAT PLANE"
OATMEAL STOUT 8 | 9
- ACE "FERMENTED BERRY CIDER 8 | 9
- BARLEY FORGE "COCONUT STOUT 8 (10oz glass)

Seasonal Cocktails

- TIRAMISU MARTINI 9
Frangelico, Baileys, cream, chocolate
- WINTER TIME TOAST 10
Fireball whiskey, rumchata, cinnamon toast crunch
- POMEGRANATE MOSCOW MULE 11
Pomegranate vodka, pomegranate juice, pomegranate seeds, honey, lime, ginger beer
- APPLE CINNAMON OLD-FASHIONED 12
Honey, cinammon, apple brandy, bourbon, served on the rocks
- HOLIDAY GINGERBREAD WHITE RUSSIAN 12
Eggnog, vanilla vodka, kahlua, ginger, molasses, rimmed with sugar & cinnamon, topped with whip cream & a drizzle of molasses

Soup, Salad, Antipasti

- ROASTED CHESTNUT SOUP 8
With crispy prosciutto, chive infused oil
- LITTLE GEM SALAD 16 v
Lemon oregano dressing, candied walnuts, shaved Point Reyes blue cheese, pomegranate seeds
- PEAR SALAD 16 v/GF
Poached Warren pears from Frog Hollow Farm, mixed field greens, caramelized walnuts and Gorgonzola cheese, raspberry vinaigrette dressing

Pasta, Ravioli & Specialties

- PUMPKIN RAVIOLI 16 v
Shallot cream sauce, sherry wine
- STUFFED PASTA SHELLS 18 v
Wild mushrooms, spinach, mozzarella, truffle oil, ricotta and Parmesan cheese, tomato cream
- EGGPLANT PARMESAN 17 v
Mozzarella, tomato basil cream, fresh rigatoni pasta
- WINTER SQUASH RIGATONI CARBONARA 17
Sautéed onion, pancetta, sage, kabocha squash, egg yolk, in a white wine cream sauce
- LOBSTER LINGUINE 23
Pan-seared lobster tail, slow roasted Roma tomatoes, shitake mushrooms, spinach, basil, pomodoro sauce, linguine pasta
- VEAL SCALLOPINI SALTIMBOCA 26
Caramelized parsnip and baby rainbow carrots, yukon gold garlic mashed potatoes
- CIOPPINO "FISH STEW" 28
Lobster tail, mussels, clams, shrimp, calamari, red snapper, light red tomato sauce, baguette
- POMEGRANATE GLAZED SALMON 24
Hand cut, pan-seared salmon, pomegranate rosemary reduction with fresh pomegranate seeds, Brussels sprouts with butternut squash, yukon gold garlic mashed potatoes
- OSSO BUCCO 25
Slow roasted lamb shank, yukon gold garlic mashed potatoes, balsamic red wine reduction

Dolci

- PUMPKIN CHEESE CAKE 8 v
Crème fraîche and caramel sauce

V = Vegetarian
GF = Gluten Free

PROPRIETORS & WINE MAKERS SAL CASOLA JR & CHIPPER PASTRON
SWilson@marketcityburbank.com

@marketcitycaffè f / marketcitycaffeca @marketcitycaffè marketcityburbank.com