



Christmas Eve 2021 Gravenstein Grill

First Course:

WINTER VEGETABLE CROQUETTE

*with Mushroom Mornay & Local Microgreens
Roasted Celery Root, Parsnip, Potatoes, Joe Matos Cheese*

Second Course, Choice Of:

ROOT VEGETABLE SALAD

Medley of Local Roasted, Smoked & Olive Oil Confit Vegetables, Bodega Blue, Frisee, Walnut Vinaigrette

FRENCH ONION SOUP

Gruyere, Sourdough Crostini

Third Course, Choice Of:

LOCAL PORK & DUCK COUNTRY PATE

Warm Sourdough Crostini, Cornichon, Celery Root Salad, Pickled Grapes, Whole Grain Mustard

DUNGENESS CRAB SALAD

Avocado Mousse, Orange Segments, Dierke's Microgreens

CHEESE PLATE

*Assortment of Local Cheeses, Sonoma Sage Honey, Pickled Grapes,
House Made Crackers*

Main Course, Choice Of:

PETITE NY STRIP STEAK

Sonoma Mountain Beef, Potato Gratin, Roasted Carrots, Roasted Chestnuts, Green Peppercorn Cream

LIBERTY DUCK BREAST

*Five Spice Duck, Star Anise & Orange Gastrique, Duck Confit & Kim Chi Wonton,
Bloomsdale Spinach with Garlic & Ginger, Glazed Toyko Turnips*

WILD MUSHROOM GNOCCHI

Yukon Gold & Parmesan Gnocchi, Foraged Mushrooms, Parmesan Foam

Dessert, Choice Of:

PETITE MEYER LEMON TARTLET

Meyer Lemon Curd, Meringue

or

CHOCOLATE POT DE CRÈME

Brandied Cherry, Whipped Cream

Call For Reservations \$150 per Person

