

C O A S T
K I T C H E N



CHRISTMAS DAY MENU

Tuesday, December 25th, 2018

STARTER

Choice of:

SMOKED SEAFOOD CHOWDER

Smoked trout, mussels, shrimp, calamari, chili oil & old bay croutons

DRESSED OYSTERS

Kohlrabi salsa, caviar, chives, jalapeno oil.

ROASTED MIXED BEETS

Smoked goat cheese, mizuna, toasted almonds, grape & vanilla bean dressing

ENTRÉE

Choice of:

ALBACORE TUNA

Mixed nut romesco, cucumbers, crispy potatoes, tomato, olives, seaweed

BOURBON BRINED PORK CHOP

Apples 3 ways, poached, apple chips and apple butter

BRAISED LAMB SHANK

Root vegetables stew & mint oil

CORIANDER CRUSTED PACIFIC ROCK FISH

Roasted fennel, fingerling potatoes, seafood broth, chili oil

DESSERT

Choice of:

PEPPERMINT CRÈME BRULEE

Russian tea cookie

BUTTERSCOTCH POT DU CRÈME

Vanilla cookie crumbled, whipped cream

CHOCOLATE & CHESTNUT BREAD PUDDING

Vanilla Ice cream, caramel sauce

\$65 Per Person

\$35 OPTIONAL WINE PAIRINGS

1st Course

Halleck Vineyards, '17 Dry Gewürztraminer or Iron Horse, '14 Chardonnay

2nd Course

Flowers Sonoma Coast, '16 Pinot Noir or A. Rafanelli, '16 Zinfandel

3rd Course

Dow's 10-Year-Old Tawny

\$25 for children 12 and under

Consuming raw or undercooked items can increase your risk of foodborne illness.