

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



NEW YEAR'S EVE 2019

Monday, December 31, 2018

AMUSE

SMOKED NANTUCKET BAY SCALLOP

seabean / wild fennel / panna cotta / cilantro

IRON HORSE "OCEAN RESERVE" 2014

1ST COURSE

HUMBOLT FOG & BABY BEET SALAD

cherry vinaigrette / hazelnuts / parsnips / petit greens

FLOWERS CHARDONNAY 2016

2ND COURSE

HUDSON VALLEY FOIE GRAS

apple-fennel puree / cabernet grapes / brioche / sumac / sorrel

ROYAL TOKAY 2013

3RD COURSE

LOCAL MUSHROOM RAVIOLO

perigord truffle / whipped ricotta / parmesan / stinging nettles

APERTURE "BORDEAUX BLEND STYLE" 2016

4TH COURSE

45 DAY DRY AGED CREEKSTONE BEEF

smoked tomato butter / salsify puree

&

NOVA SCOTIA HALIBUT

butter poached lobster / lobster nagé / brussels leaves / lobster 'cracker'

VENGE CABERNET "SILENCIEUX" 2016

DESSERT

MILK CHOCOLATE MOUSSE

dark chocolate 'bark' / gianduja gelato / hazelnut 'cookie' / blueberry

DOW'S 20 YEAR

DINNER \$125 PER PERSON

OPTIONAL WINE PAIRING \$70 PER PERSON

Water Upon Request

20% Gratuity added to parties of 6 or more

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

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B E V E R A G E S

COCKTAILS

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SONOMA GARDEN MULE / 14

Hanson's Organic Sonoma Vodka, Ginger Beer,
Fresh Berries, Cucumber, Lime Juice, Mint

MEZCAL MARGARITA / 13

Montelobos Mezcal, Cointreau, Grand Marnier,
House-Made Limonada, Orange Bitters, Lime

AERONAUTICAL / 12

Graton Distilling Co. Gin, Lime Juice,
Maraschino Liqueur, Crème de Violette

THE COVE BREEZE / 13

Hanson's Cucumber Vodka, Cointreau, Lime
Juice, Domaine Canton French Ginger Liqueur
with VSOP Cognac, Cucumber, Basil, Mint

THE MANHATTAN / 12

9 Year Knob Creek Bourbon, Carpano Antica
Formula, Fee Brother's Ancient Barrel
Bitters, Luxardo Maraschino Cherries

WINE BY THE GLASS

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PIPER SONOMA, BRUT ROSE / 13

ROEDERER, ESTATE BRUT / 15

S.C.V., SAUVIGNON BLANC / 12

HARTS DESIRE, VIOGNIER / 12

THUMBPRINT, CHARDONNAY / 12

FLOWERS, CHARDONNAY / 17

WALT "LA BRISA", PINOT NOIR / 15

PAUL MATHEW, TNT, PINOT NOIR / 16

A. RAFANELLI, ZINFANDEL / 18

MARTIN RAY, CABERNET SAUVIGNON / 15

DRAFT BEERS

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SCRIMSHAW PILSNER / 7

Light, Crip, Refreshing. A Local's Favorite.
North Coast. Fort Bragg.

KALIFORNIA KOLSCH / 7

Light, Hoppy, Clean and Crisp
W/ a Touch of German Noble Hops.
Magnolia Pub & Brewery, San Francisco.

HEROINE IPA / 7

Hoppy, Classic IPA. The Brewer's Choice.
101 North. Petaluma.

BARNEY FLATS OATMEAL STOUT / 7

Roasty, Creamy, Ebony. A Drinking Experience.
Anderson Valley. Booneville.

BOTTLED BEER

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MENDOCINO BREW CO RED TAIL ALE / 6

LOST COAST SHARKINATOR / 6

ANCHOR STEAM LIBERTY ALE / 6

ANCHOR STEAM PORTER / 6

CALICRAFT BREW CO KOLSCH STYLE ALE / 6

BALLAST POINT GRAPEFRUIT SCULPIN / 7

LAGUNITAS LITTLE SUMPIN / 6

DOGFISH HEAD 60 MINUTE IPA / 6

CRABBIES ALCOHOLIC GINGER BEER / 6

SONOMA CIDER / 6

CORONA / 6

KALIBER N/A / 6

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