

HOLIDAY OFFERINGS

TO START THE DAY

SOUR CREAM COFFEE CAKE brown sugar & toasted pecans \$55

TO START THE FEAST

ARTISAN CHARCUTERIE & CHEESE BOX \$200

perfect for unwrapping & serving for pre-Christmas dinner nibbles

chef-curated selection of artisan cheese & salumi, assorted accoutrements, olive oil crostini

POACHED PRAWN COCKTAIL (12) ginger-horseradish cocktail sauce \$48

YELLOWFIN TUNA TARTARE avocado, scallions & sesame \$40

DUNGENESS CRAB SALAD lemon mayonnaise & chives AQ

LIBERTY DUCK LIVER PÂTÉ madeira & porcini mushrooms \$28

OLIVE OIL CROSTINI \$10

SEA SALT FOCACCIA \$15

ROSEMARY SPICED NUTS \$10

AT THE TABLE

CELERY ROOT BISQUE broccoli rabe pesto \$20

COASTAL LETTUCE SALAD

pomegranate, toasted hazelnuts & chevre, red wine-honey vinaigrette \$20

BLC CLASSIC GLAZED NUGGET HAM \$45

MASHED POTATOES daily driver cultured butter \$22

WHIPPED JAPANESE SWEET POTATOES vermont maple syrup \$22

TRADITIONAL STUFFING french bread, celery, onion & sage (v) \$32

WINE COUNTRY STUFFING french bread, leek & italian sausage \$38

GREEN BEANS bacon lardons & onions agrodolce \$24

ROASTED BRUSSEL SPROUTS evoo, lemon & sea salt \$22

CHEF ROASTED MUSHROOMS white wine, garlic & thyme \$28

ROASTED TURKEY GRAVY \$22

CABERNET BEEF JUS \$24

THE FREEZER SECTION:

BROCCOLI CHEDDAR SOUP celery, leeks & white wine \$20

PORCINI MUSHROOM SOUP black truffle & creme fraiche \$20

LASAGNA BOLOGNESE OR POMODORO (V)

bechamel, ricotta, mozzarella & pecorino romano \$30

VEGETABLE POLENTA BAKE white wine & garlic cream sauce \$26

MACARONI & CHEESE 4 cheeses & buttered bread crumbs \$24

SWEETS & TREATS

PECAN TART brown sugar, molasses & all-butter crust \$48

GUINNESS GINGERBREAD CAKE, buttermilk glaze \$50

BITTERSWEET CHOCOLATE BUNDT CAKE ganache & cocoa nibs \$50

CLASSIC LEMON BUNDT CAKE tahitian vanilla & sugared rosemary \$50

Call **707.981.8100** to place your order by 5pm on **Saturday, Dec 18th @ 5pm.**
Curbside pick-up reservations available for **Friday, Dec 24th between 10am-2pm.**