

**HOLIDAY OFFERING Dec 23-24**

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**TO START THE DAY**

Bloody Mary Mix	1 quart	\$20
Sour Cream Coffee Cake		\$45

**TO START THE FEAST**

Yellowfin Tuna Tartare, Avocado, Scallions & Sesame	12oz	\$35
Poached Prawn Cocktail, Ginger-Horseradish Cocktail Sauce	12 each	\$40
Dungeness Crab Salad, Lemon Mayonnaise & Chives	12oz	AQ
Liberty Duck Liver Pâté, Madeira & Porcini Mushrooms	12oz	\$25

Rosemary Spiced Nuts	4oz	\$10
Olive Oil Crostini	15 each	\$10
Multi-Seed Crackers (GF)	15 each	\$10

**AT THE TABLE**

Soup, Celery Root Bisque, Broccoli Rabe Pesto	1 quart	\$18
Soup, Carrot, Fennel & Pistachio	1 quart	\$18

Coastal Lettuce Salad, Fuyu Persimmons, Sheep's Milk Cheese, Pepitas & Radish, Sherry-Curry Vinaigrette		\$40
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Mashed Potatoes, Daily Driver Cultured Butter	1 pint	\$20
Whipped Japanese Sweet Potatoes, Vermont Maple Syrup	1 pint	\$20
Brussel Sprouts, Hobb's Applewood Smoked Bacon Lardons	1 pint	\$20
Roasted Turkey Gravy	1 pint	\$18
Cabernet Beef Jus	1 pint	\$20

Petit Bistro Filets, 3-Peppercorn Marinated & Trussed (ready to cook)		\$50
Pork Tenderloin, Garlic & Rosemary Marinated & Trussed (ready to cook)		\$40
BLC Classic Glazed Nugget Ham, Orange, Clove & Dijon (ready to eat)		\$45

**SWEETS & TREATS**

Pumpkin White Chocolate Cheesecake		\$45
Sticky Toffee Pudding		\$45
Guinness Gingerbread Cake, Buttermilk Glaze		\$45
Bittersweet Chocolate Espresso Torte		\$45
Tahitian Vanilla Cream	1 pint	\$20

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Call **707.981.8100** to place your order by 5pm on **Friday, Dec. 18.**  
 Curbside pick-up reservations available for **Wednesday, Dec 23 & Thursday, Dec 24.**