

## **HOLIDAY OFFERING**

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
Cheese & Charcuterie Box, 3 Each Artisan Meats & Cheeses,		
Mustard, Cornichons & Castelvetrano Olives		\$75
Cheese & Crudités Box, 3 Artisan Cheeses, Assorted Market Crudité	és,	
Harissa Aioli, Cornichons & Castelvetrano Olives		\$75
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	l quart	\$18
•	quart	<b>#10</b>
Coastal Lettuce Salad, Fuyu Persimmons, Sheep's Milk Cheese,		
Pepitas & Radish, Sherry-Curry Vinaigrette		\$40
Mashed Potatoes, Daily Driver Cultured Butter	1 pint	\$20
Whipped Japanese Sweet Potatoes, Vermont Maple Syrup	1 pint	\$20
Traditional Stuffing, French Bread, Celery, Onion & Sage (V)		\$30
Wine Country Stuffing, French Bread, Leek & Italian Sausage		\$35
Classic Potato Gratin, Highway One Cheese		\$45
Brussel Sprouts, Hobb's Applewood Smoked Bacon Lardons	1 pint	\$20
Roasted Turkey Gravy	1 pint	\$18
Cabernet Beef Just	1 pint	\$20
TURKEY ALTERNATIVES		
Petit Bistro Filets, 3-Peppercorn Marinated & Trussed (ready to cool	k)	\$50
Pork Tenderloin, Garlic & Rosemary Marinated & Trussed (ready to		\$40
BLC Classic Glazed Nugget Ham, Orange, Clove & Dijon (ready to		\$45
SWEETS & TREATS		
Pumpkin White Chocolate Cheesecake		\$45
Sticky Toffee Pudding , Maple Toffee Sauce		\$45
Guinness Gingerbread Cake, Buttermilk Glaze		\$45
Bittersweet Chocolate Espresso Torte		\$45
Tahitian Vanilla Cream	1 pint	\$20
	Pill	# <b>-</b> ~