

THANKSGIVING

Thursday, November 26, 2020
12PM - 8PM

HOLIDAY SPECIALS

Enjoy these specials a la carte, or
savor all three courses for \$50

1st Course 12

Cast Iron Brussels Sprouts

bacon candy | black sesame miso caramel

*Pairs great with Matanzas Creek, Chardonnay
Alexander Valley*

Butternut Squash Salad

grana padano cheese | roasted cipollini | salted seeds |
farmers greens | honey vinegar | pistachio & mint

*Pairs great with Marshall Stuart, Sauvignon Blanc,
Contra Costa County, CA*

Chilled Wild Gulf Prawns

smoked piperade | pancetta pesto | baby beets |
calabrian chile | shiso

*Pairs great with Seaglass, Reisling, Monterey-Santa
Barbara*

2nd Course 35

Apple Cider Brined Diestel Turkey

smoked turkey gravy | butternut squash and pork belly
stuffing | barrel aged balsamic brussels | date honey
glazed carrots | CFK's baked potato puree

*Pairs great with Cambria, Pinot Noir, "Pommard Clone
4", Santa Maria Valley, CA*

Charred Broccolini & Quinoa Cake

warm fregola & roasted chicory salad | shitake
mushroom | truffled hollandaise

*Pairs great with Santa Cristina, Pinot Grigio, Delle
Venezie, Italy*

3rd Course 12

Roasted Pumpkin Pie

coco nib & ginger crust | star anise caramel | white
chocolate crumble | bourbon pecans

Pairs great with Delaforce, Late Bottled Vintage, Port

Dark Chocolate Cheesecake

sugar pumpkin | white sage caramel | almond praline

*Pairs great with Opolo, Zinfandel, "Summit Creek", Paso
Robles, CA*

Ricotta Doughnut Holes

whiskey caramel | lavender

Pairs great with Rombauer, Chardonnay, Carneros, CA

graze

Fritto Misto 16

calamari | artichoke | shishito pepper | white soy tartar sauce

Fall Squash Bisque 16

maine lobster | green apple | pumpkin seed tahini

White Bean & Garbanzo Hummus 13

mushroom conserve | feta cheese | beet pickle | fry bread

Market Provisions 25

assorted meats and cheeses | mustards | local honey | pickled things
| house jam | baguette

Free Range Wings 15

choice of: vietnamese lemongrass (wet), cork fire red hot (wet),
maple bourbon (dry)

field & leaf

Grilled Baby Romaine 12

miso caesar dressing | ponzu | parm | bread crumb

Wedge Salad 13

baby iceberg | smoked blue cheese | fresno chili dressing | roasted
tomato | pork lardon

Baby Greens Salad 11

fromage blanc mousse | garden pickles | truffled focaccia crouton |
mulled pear vinaigrette

pasture

Crispy Skin Mallard Duck 33

beet roast | leek confit | savory pistachio polenta cake | sunchoke
puree

CFK Burger* 16

certified angus beef patty | smoked cheddar | b&b pickles | kewpie
1000 island | heirloom tomato | romaine | brioche | fries

Bistro Steak* 34

crispy marble potato | chimichurri | asparagus | chives

Seared Diver Scallops* 42

squash 2 ways | lemon spaetzle with apple, fennel, & basil | roasted
maitake mushroom

We adhere to the monterey bay aquarium seafood watch guidelines.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.

signature cocktails

Sangria 10

Mimosa 9

Garden Bloody Mary 11

vodka, house-made bloody mary mix, bacon

St. Basil's Cocktail 13

vodka, st. germain, grapefruit juice, sprite, basil, cucumber

Cold Brew Martini 15

vodka, cold brew coffee, grand marnier, vanilla simple syrup, orange bitters

Blackberry Bramble 10

gin, muddled blackberries, creme de cassis, simple syrup, lemon

Barrel Aged Boulevardier 14

whiskey, campari, sweet vermouth, orange peel

Original Mai Tai 11

rum, triple sec, simple syrup, orgeat syrup, lime

CFK Daly Iced Tea 11

sweet tea vodka, lemon, mint agave syrup

CFK Winter Paloma 11

tequila, agave syrup, grapefruit, lime, sage

CFK Smoked Old Fashioned 16

bourbon, simple syrup, angostura bitters, orange bitters

Some Like It Hot 13

vodka, muddled chile & strawberries, lime juice. strawberry simple syrup

Mezcal Penicillin 12

vida mezcal, lemon, ginger honey simple syrup

on tap

Wines

Chateau St. Jean, **chardonnay**, california
6 oz \$10 | 9 oz \$15 | carafe \$38

Mohua, **sauvignon blanc**, new zealand
6 oz \$10 | 9 oz \$15 | carafe \$38

Carmel Road, **pinot noir**, central coast
6 oz \$13 | 9 oz \$19 | carafe \$50

ROTATING BEER TAPS 8

Our taps rotate often to bring you fresh flavors from imported and domestic brewers. Ask your server about our current selection of seasonal beer, IPA, pilsner, and local brews.

wines by the stem

Sparkling

Kenwood Vineyards, **brut**, "yulupa cuvée", california 9

Paul Cheneau, **brut**, "cava", catalonia, spain 9

Avissi, **prosecco**, italy 10

White

Wiens, **fume blanc**, riverside 6 oz \$11 | 9 oz \$16

Benvolio, **pinot grigio**, italy 6 oz \$9 | 9 oz \$13

Seaglass, **reisling**, monterey-santa barbara 6 oz \$9 | 9 oz \$12

Marshall Stuart, **sauvignon blanc**, contra costa county, california
6 oz \$9 | 9 oz \$12

Kentia, **albarino**, rias baixas, spain 6 oz \$9 | 9 oz \$13

Peltzer, **syrah rose**, temecula 6 oz \$8 | 9 oz \$11

Matanzas Creek, **chardonnay**, alexander valley 6 oz \$15 | 9 oz \$22

Sycamore Lane, **chardonnay**, california 6 oz \$8 | 9 oz \$12

Red

Robert Renzoni, **sangiovese**, temecula 6 oz \$11 | 9 oz \$16

Niner, **red blend**, paso robles 6 oz \$11 | 9 oz \$16

Marshall Stuart, **cab franc**, contra costa county, california
6 oz \$12 | 9 oz \$18

Robert Renzoni, **tempranillo**, temecula 6 oz \$9 | 9 oz \$12

Landmark, **pinot noir**, california 6 oz \$13 | 9 oz \$19

TintoNegro, **malbec**, argentina 6 oz \$12 | 9 oz \$16

Sycamore Lane, **merlot**, california 6 oz \$8 | 9 oz \$12

Sycamore Lane, **cabernet sauvignon**, california 6 oz \$8 | 9 oz \$12

Martin Ray, **cabernet sauvignon**, sonoma 6 oz \$15 | 9 oz \$22