

# THANKSGIVING

Thursday, November 24, 2022  
12PM - 7PM

## HOLIDAY SPECIAL

*main course* 40 adults, 25 young adults

### Brown Butter Basted Diestel Turkey

dark roast sage turkey gravy |  
caramelized fennel pesto broccolini |  
butternut squash and pancetta dark meat dressing |  
fall spiced cranberry sauce | baked potato purée

*dessert* 12

### Chai Spiced Pumpkin Pie

blueberry jam | caramel apple cider gelato

### Chocolate Olive Oil Cake

sweet potato gelato | caramelized white chocolate |  
roasted cocoa nibs

### Ricotta Doughnut Holes

whiskey caramel | lavender

## field & leaf

### Waldorf Burrata Salad 14

apple | grape | celery | pecan candy | local greens | fennel |  
creamy cider vinaigrette

### Grilled Baby Romaine 14

miso caesar dressing | ponzu | parmesan cheese |  
roasted garlic breadcrumb

### The Wedge 15

baby iceberg | smoked blue cheese | chile buttermilk dressing |  
roasted tomato | pork lardon | pickled onions

### Beets & Berries 14

organic quinoa | macadamia nut | spring greens | pressed avocado |  
blood orange | honey balsamic

### Add Protein:

Free-Range Chicken \$10 | 3 Prawns \$12

## pasture

### Vegan Cavatelli Pasta 25

citrus cauliflower puree | shroom bacon | tofu ricotta |  
Robbie's daily picks of vegetables and herbs

### CFK Angus Burger\* 21

smoked gouda | whiskey tallow onions | truffle scallion aioli |  
roasted tomato | thick cut bacon | Carly's buns | served with fries

### 8oz Prime Short Rib 48

baked potato puree | brown butter carrots | roasted tomato |  
cippolini onion | Stonehouse 1885 bordelaise

## sea

### Baja Striped Bass\* 38

gnocchi | fennel cream | tarragon | nante carrots | bonito

### Fish & Chips 24

tempura mahi mahi | white soy tartar sauce | torched lemon | malt  
vinegar and chive house chips

## graze

### Chilled Gulf White Prawns 21

saffron rouille | peewee potato | crispy coppa ham | citrus jam

### Roasted Garlic & Smoked Blueberry Hummus 16

toasted sunflower seed pesto | feta | basil oil | fry bread

### Cast Iron Brussels Sprouts 14

mushroom bacon | black sesame miso caramel

### Fromage Provisions 23

small batch creamery cheeses (4) | creamed honey | pickled  
things | fruit preserves | Carly's baguette

### Wayne Farm Chicken Wings 19

maple bourbon (dry) | mango habanero (wet)



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

<b>SANGRIA</b>	\$12
<b>CFK GARDEN BLOODY MARY</b>	\$14
<b>GARDEN PARTY</b> bombay sapphire gin   triple sec   rosemary basil syrup   lemon	\$16
<b>PORTER'S SMOKED HOG NOG</b> captain morgan   B&B   cream   house vanilla syrup   allspice   cinnamon smoke	\$15
<b>CHERRYWOOD</b> bulleit bourbon   luxardo   chocolate bitters   old fashioned simple syrup   apple hickory smoke	\$18
<b>DOVETAIL</b> tequila   jalapeño agave nectar   grapefruit   lime	\$14
<b>HOLY HAND GRENADE</b> grey goose   chambord   pineapple   lime   house grenadine	\$16
<b>NAKED AND FADED</b> mezcal   aperol   grand marnier   lime   CNTR CBD sparkling water	\$17
<b>ALL HAIL THE QUEEN</b> redwood lost monarch whiskey   old fashioned syrup   lemon   orange   campari   egg whites	\$16
<b>BAD MEDICINE</b> busnel apple brandy   tuaca   house apple spice syrup   lemon   sage   orange bitter   ginger beer	\$16
<b>STAFF MAGIC</b> vodka   frangelico   modern times cold brew   kahlua	\$15
<b>JUST NORTH OF WHOVILLE</b> licor 43   half & half   lime   house whipping cream	\$14
<b>WHERE THERE'S SMOKE</b> mezcal   pineapple   benedictine   lime   agave apple hickory smoke	\$17
<b>ROOM WITH A VIEUX</b> redwood pipe dream bourbon   benedictine   disaronno   sweet vermouth   peychaud's bitters   cinnamon smoke	\$18
<b>WE WILL BE QUITE BUZZED SOON</b> barr hill gin   lemon   house vanilla syrup   CNTR CBD sparkling water	\$17

# Rotating Beer Taps

Our taps rotate often to bring you fresh flavors from local brewers. Ask your server about our current selection of seasonal beer.

\$8

# Wine On Tap

Starborough, Sauvignon Blanc, Marlborough, New Zealand 2021	glass \$13   carafe \$40
Dry Creek, 'Heritage', Zinfandel, Sonoma, California 2019	glass \$17   carafe \$50

# Wine by the Glass

## Sparkling

La Marca, Prosecco, Veneto, Italy NV	\$12
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## White

Robert Renzoni, Pinot Grigio, Temecula, California 2021	\$12
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Marshall Stuart, Sauvignon Blanc, Contra Costa County, California 2021	\$11
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Saracco, Moscato D'asti DOCG, Castiglione Tinella, Italy 2021	\$14
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Monte de Oro, Viognier, Temecula, California 2020	\$16
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Matanzas Creek, Chardonnay, Alexander Valley, California 2019	\$20
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## Blush

Fleur de Mer, Rosé, Cotes de Provence, France 2021	\$16
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## Red

Cloudline Cellars, Pinot Noir, Willamette, Oregon 2020	\$20
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Marshall Stuart, Cab Franc, Contra Costa County, California 2015	\$15
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Robert Renzoni, Tempranillo, Temecula, California 2018	\$13
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Peltzer Family Cellars Malbec, Temecula, California 2019	\$16
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Vina Robles, Cabernet Sauvignon, Paso Robles, California 2019	\$16
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Tooth & Nail, Red Blend, Paso Robles, California 2020	\$16
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Doffo, Syrah, Temecula, California 2017	\$21
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