



CHRISTMAS DINNER

December 2020

graze

Chilled Wild Gulf Prawns 18

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

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 | baquette

Free Range Wings 15

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

Fall Squash Bisque 16

maine lobster | curried green apple | pumpkin seed tahini

field & leaf

Wedge Salad 13

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

Butternut Squash Salad 14

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

Grilled Baby Romaine 12

miso caesar dressing | ponzu | parm | bread crumb

Baby Greens Salad 11

fromage blanc mousse | garden pickles | truffled focaccia crouton | citrus herb vinaigrette

pasture

Crispy Skin Mallard Duck* 33

beet roast | leek confit | savory pistachio polenta | carrot ginger puree

CFK Burger* 16

certified Angus beef patty | smoked cheddar | chile rajas | red onion marmalade | kewpie 1000 island | smoked bacon | romaine | brioche | fries

Braised Beef Short Rib* 40

roasted fennel | charred broccolini | cauliflower black garlic cream | tempura scallion

Seared Diver Scallops 42

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

HOLIDAY SPECIALS

Enjoy these specials a la carte, or savor all three courses for \$50 or \$60

1st Course

Braised Pork Belly Cassoulet 12

preserved mushrooms | white beans | smoked vegetables | mustard greens

Pairs well with Paraiso Riesling, Santa Lucia Highlands, CA

2nd Course

12oz Prime Rib 35 | 16 oz Prime Rib 45

baked potato puree | roasted romanescos | fresh horseradish | smoked porcini au jus | burnt leek cream

Pairs well with Martin Ray, Cabernet Sauvignon, Sonoma County, CA

3rd Course (select one)

Salted Caramel Apple Galette with Chai Tea Ice Cream 11

Pairs well with Dry Creek Vineyard, Chenin Blanc, Clarksburg, CA

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

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

after dinner cocktails

Grasshopper 10

crème de mint, crème de cacao, heavy cream

Nutty Groomsmen 12

irish whiskey, b&b, frangelico, agave, and house made irish cream

Mexican Hot Chocolate 13

anejo tequila, mezcal tequila, hot chocolate, cayenne and cinnamon cream

Delaforce, Late Bottle Vintage, Portugal 13

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

La Marca, **prosecco**, italy 9

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

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

