



NEW YEAR'S EVE

Thursday, December 31, 2020 | 5PM - 9PM

Enjoy four courses for \$80

Starter (select one)

Truffle Pumpkin Bisque

crabmeat | more truffle | preserved crema | allepo chile

Prosciutto & Burrata

blackberry mostarda | frissee | walnut pesto | local balsamic

2nd Course (select one)

48 Hour Pork Belly

apple mole | okinawa sweet potato | bee pollen

Chilled Wild Gulf Prawns

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

Main (select one)

Ricotta Cavatelli

maine lobster | celery root potage | apple | maitake | t.o.o orange oil

Crispy Skin Mallard Duck*

beet roast | leek confit | savory pistachio polenta cake | carrot ginger cream

1855 Slow Braised Short Rib*

potato gnocchi | onion petals | sweet & sour kale | violet mustard jus

Pan Seared Kobe New York*

miso glazed baby potatoes | braised bok choy | pearl onion pickle | black garlic demi

Dessert (select one)

Anise & Orange Panna Cotta

crushed raspberry | torched citrus | honey crumble

Dark Chocolate Olive Oil Cake

figs | brown sugar streusel | mascarpone sherbert

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.

**Inclusive of tax & gratuity

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

