

# SEARED

## *Holiday Menu 2019*

### STARTERS

Oysters On the Rocks \$3.25ea

Drakes Bay  
Marin Miyagi  
Chelsea Gems

Truffle Fries \$12

Parmesan, chives, house ketchup + ranch

Roasted 1/2 Dungeness Crab \$20

Smoked chili butter, garlic, shallots, grilled bread

Ahi Poke \$16

Mandarin, radish, pickled fresno, crispy garlic, citrus ponzu, nori cracker

Calamari \$15

Pickled peppers, cilantro, scallion, sesame, sweet chili garlic aioli

Deviled Eggs \$10

Serrano ham, house hot sauce, parmesan, chives

### DINNER SIDES TO SHARE

Mac & Cheese \$9

Valley Ford Highway 1, Wagon Wheel, garlic breadcrumbs  
(add Nueske's bacon \$3)

Creamed Spinach \$10

Crispy shallots, confit garlic

Mashed Potatoes & Duck Confit Gravy \$12

# PRIX FIXE MENU

*Choose one item from each section*

## GREENS

### Winter Salad

Baby mixed lettuce, baby beets, pistachio, pickled onion, winter citrus, fig yogurt, charred pear vinaigrette

### Little Gems Caesar

County Line Little Gem romaine, farm egg, garlic croutons, parmesan

## ENTREE

### Housemade Ricotta Gnocchi \$47

Wild Mendocino chanterelles, Bloomsdale spinach, roasted fennel, delicata squash, chili honey, gorgonzola, brown butter

### Day Boat Scallops \$49

Parsnip + pear puree, root vegetable hash, Nueske's bacon, Meyer lemon

### Ora King Salmon \$52

Wild mushroom + lobster risotto, asparagus, delicata squash, fennel, winter citrus

### Surf & Turf \$62

Flannery beef 5oz. filet, day boat scallops, crème fraîche mash, Bloomsdale spinach, shiitake jus, demi glace

### Flannery Beef Filet Mignon 8oz. \$62

Fingerling potatoes, creamed spinach, demi glace, blue cheese butter

### Beeman Ranch Wagyu Hanger Steak 10oz. \$56

Crème fraîche mashe, wild mushrooms, cognac + green peppercorn demi, bone marrow butter

### Beeman Ranch Wagyu Ribeye 14oz. \$62

Confit garlic mash, broccolini, chimichurri, fresh horseradish

### "Prime" Prime Rib

Crème fraîche mash, seasonal vegetables, essential jus, creamy horseradish  
12 oz. \$54 18 oz. \$64

## DESSERT

### Lemon Tart

marshmallow meringue, fresh berries

### Gingerbread Cake

Caramelized pears, whipped cream