

Seared Christmas Eve

December 24th 2021
3-8pm Prix Fixe Menu

Starters

- 1/2Dz Oysters, pineapple mignonette, hot sauce \$19
- Crispy Gulf prawns, ginger aioli, Thai papaya salad \$17
- 1/2 roasted Dungeness crab, chili + garlic butter, sopping toast \$25
- Roasted Brie, cranberry mostarda, grilled bread \$17

★ Price includes one selection from each category below

First

Little Gems Caesar

Little Gems lettuce, garlic croutons, parmesan, Carlos's caesar dressing

Butternut Squash Soup (V)

Pistachio granola crumble

Mains

Confit Chicken Gnocchi (can be made vegetarian) \$55

Confit Petaluma chicken, house made ricotta gnocchi, wild mushrooms, spinach, butternut squash, sage, parmesan

Ora King Salmon \$58

Creme fraiche mash, roasted broccolini, lobster beurre blanc

8oz. Filet Mignon \$60

Crispy duck fat potatoes, creamed spinach, black pepper demi glace, roasted shallot + blue cheese butter

Wagyu Prime Rib 12oz. \$60 18oz. \$70

Slow roasted prime rib, creamed spinach, confit garlic mashed potatoes, au jus, horseradish

Beeman Ranch Ribeye \$60

14oz. wagyu ribeye, creme fraiche mash, roasted broccolini, chimichurri, horseradish

Dessert

Chocolate Torte

Blackberry puree, caramel corn crunch, vanilla beam whip

Lemon Bar In A Jar

Meyer lemon custard, graham cracker crust, marshmallow meringue, blackberry puree

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For Reservations Petaluma Seared.com or
Call 707.762.5997

