

Seared Christmas Eve

December 24th 2022
3:30-8pm Prix Fixe Menu

Starters

- 1/2 Dz Oysters, pineapple mignonette, hot sauce \$19
- Seared Ahi, crispy sushi rice, chili, ginger aioli, frizzled ginger \$18
- Roasted Brie, cranberry mostarda, grilled bread \$17
- Truffle Fries, parmesan, garlic aioli \$14
- Calamari, scallion, cilantro, lime, sweet chili + garlic aioli \$16
- Deviled eggs, lobster salad, chives, ol bay, pickled jalapeno

★ **Price includes one selection from each category below**

First

Winter Salad

Baby mixed greens, pomegranate, pears, roasted butternut squash, candied pepitas, goat cheese, charred citrus vinaigrette

Butternut Squash Soup (V)

Pistachio granola crumble

Mains

Confit Chicken Gnocchi (can be made vegetarian) \$59

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

Ora King Salmon \$62

Creme fraiche mash, roasted broccolini, lobster beurre blanc

8oz. Filet Mignon \$64

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

Wagyu Prime Rib 12oz. \$64 18oz. \$74

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

Beeman Ranch Ribeye \$64

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

Surf n Turf \$68

5oz. filet, Day Boat scallops, creme fraiche mash, roasted spinach, mushroom jus,

Shrimp & Grits \$60

Wild Gulf shrimp, Neuske's bacon, spring onions, heirloom grits, smoked shrimp brodo

Dessert

Flourless Chocolate Cake

Blackberry puree, caramel corn crunch, vanilla beam whip

Lemon Tart

Meyer lemon custard, strawberry tart shell, marshmallow meringue, strawberry macaroon



Petaluma Seared.com or Call 707.762.5997