



The Peasant & The Pear

Holiday Banquet Menu

 Worth Group

STARTERS & FLATBREADS

Our Starters & Flatbreads are perfect for sharing among 4 guest

OLIVES	House blend of warm marinated Mediterranean olives	\$6
MAC & CHEESE	White cheddar-white truffle mac & cheese	\$8
BRUSSELS SPROUTS	Bacon-spiked Brussels sprouts with shallots & garlic	\$8
PEAR QUESADILLA	Fresh pears & brie cheese in a grilled flour tortilla, with spicy pear chutney	\$9
CALAMARI FRITTI	Crispy fried calamari with house-made cocktail sauce	\$11
BURRATA	Housemade burrata cheese, pear honey compote, aged balsamic on crostini	\$11
FONDUE	New York White cheddar in a garlic-rubbed pot with pears, grapes & bread	\$12
BONE MARROW	Roasted bone marrow, sea salt, pickled onions, capers, parsley & crostini	\$14
MUSSELS	Mussels steamed in chardonnay, butter, shallots, garlic & fresh herbs	\$14
GRILLED PRAWNS	Jumbo grilled wild Mexican white prawns & cocktail sauce	\$14
SPICY AHI TUNA	Chili crusted seared rare Ahi, California avocado, cherry tomatoes & lime	\$16
MARGHERITA	Tomato sauce, house-made fresh mozzarella & fresh basil	\$13
SAN RAMON	Roasted pear, blue cheese, caramelized onions & mozzarella	\$13
HARVEST	Bacon, mozzarella, dried champagne grapes & rosemary	\$13
FERRARI	Pepperoni, roasted red peppers, tomato sauce & mozzarella	\$13
CHAMPIGNON	Wild mushrooms, local goat cheese, mozzarella & white truffle oil	\$15

FIRST COURSE

Please select 2 of the following for your guest to choose from.

If you would like a soup and a salad for your guest, it will be an additional \$5

SOUP DU JOUR	Soup du Jour	
HOUSE SALAD	Organic baby greens & shaved radishes with balsamic vinaigrette	
CAESAR	Whole hearts of romaine, croutons, Grana Padano & Caesar dressing	+\$2
BISHOP RANCH	Roasted pear, candied walnuts & Point Reyes blue cheese on organic baby greens with creamy balsamic vinaigrette	+\$2

ENTRÉES

Please select 3 of the following for your guest to choose from.

COQ AU VIN	Organic "Mary's" boneless half chicken, mushrooms, carrots, cipollini onions, in a rich Cabernet wine sauce, over mashed potatoes
RISOTTO	Arborio rice, wild mushrooms, white truffles, herbs & crispy leeks
PACIFIC SALMON	Salmon, sautéed spinach, mashed potatoes, Siricusian onion & vermouth beurre blanc
DOUBLE-CUT PORK CHOP	Double-cut Sonoma pork chop, Brussels sprouts, sweet potato puree, Makers Mark bourbon demi glace
BISTRO STEAK	10-oz. Angus reserve NY steak, arugula, roasted garlic, mashed potatoes & maitre d' butter
ITALIAN LAMB SHANK	Sonoma lamb shank slow-braised in Chianti, osso buco-style, topped with lamb demi-glace & gremolata, over creamy provolone polenta
ANGRY PRAWNS	Wild gulf prawns, mashed potatoes, wilted spinach & spicy romesco sauce
DE-CONSTRUCTED BEEF WELLINGTON	California grass-fed filet mignon, mashed potatoes a puff pastry filled with wild mushrooms, spinach, caramelized onions, garlic & cognac demi glace (additional \$8 per guest)

DESSERT

Your guest will have the option of the following two desserts

- Chocolate Decadence** - Flourless dark chocolate cake, hazelnuts, sea salt & caramel sauce
- Warm Pear Tart** - Puff pastry baked with pears & cinnamon streusel, vanilla ice cream & caramel sauce

\$45 Per Guest

Includes First Course, Entrée, Dessert & non-alcoholic beverages. Tax & gratuity is not included.