



# The Peasant & The Pear

## California Cuisine

 Worth Group

### Holiday Lunch Banquet Menu

#### STARTERS & FLATBREADS

Our Starters & Flatbreads are perfect for sharing among 4 guest

<b>BRUSSELS SPROUTS</b>	Bacon-spiked Brussels sprouts with shallots & garlic	\$8
<b>PEAR QUESADILLA</b>	Fresh pears & brie in a grilled flour tortilla, with spicy pear chutney	\$9
<b>CALAMARI FRITTI</b>	Crispy fried calamari with house-made cocktail sauce	\$11
<b>BURRATA</b>	House-made burrata cheese, pear-honey compote with aged balsamic on crostini	\$11
<b>CRAB MAC</b>	White cheddar & crab mac & cheese	\$13
<b>FONDUE</b>	New York White cheddar in a garlic-rubbed pot, with fresh pears & bread for dipping	\$13
<b>MUSSELS</b>	Mussels steamed in chardonnay, butter, shallots, garlic & herbs	\$14
<b>GRILLED PRAWNS</b>	Jumbo grilled wild Mexican white prawns with house-made cocktail sauce	\$15
<b>SPICY AHI TUNA</b>	Chili crusted seared rare Ahi, California avocado, cherry tomatoes & lime	\$16
<b>MARGHERITA</b>	Tomato sauce, house-made fresh mozzarella & fresh basil	\$13
<b>SAN RAMON</b>	Roasted pear, blue cheese, caramelized onions & mozzarella	\$13
<b>HARVEST</b>	Bacon, mozzarella, dried champagne grapes & rosemary	\$13
<b>FERRARI</b>	Italian pepperoni, roasted red peppers, tomato sauce & mozzarella	\$13
<b>CHAMPIGNON</b>	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

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

#### ENTREES

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

<b>COQ A VIN</b>	Organic "Mary's" boneless half chicken, mushrooms, carrots, cipollini onions, in a rich Cabernet wine sauce, over mashed potatoes
<b>RISOTTO</b>	Arborio rice, wild mushrooms, white truffles, herbs & crispy leeks
<b>SALMON</b>	Salmon, sautéed spinach, mashed potatoes, Siricusian onion & vermouth beurre blanc
<b>BISTRO STEAK</b>	Certified Angus reserve New York steak, arugula, roasted garlic & pommes frites (additional \$5)

#### 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

### \$40 Per Guest

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