

# **RESTAURANT & BREWERY**

### Thirty-first Annual Pauper's Feast

Thursday, December 21st, 2023

Please call 707-942-4101 for reservations!

#### **STARTERS**

Today's Soup 12

Garlic Crusted Calamari - tartar & cocktail sauces 18 Salmon Cakes - caper Meyer lemon remoulade & cabbage slaw 22 Fresh Pacific Oysters (6) - golden balsamic-shallot mignonette & cocktail sauce 21 Clams & Mussels - steamed in Calistoga Wheat Ale with imported Spanish chorizo 22 Best Wings - spicy - Gorgonzola blue cheese dressing 18

### PIZZAS

Carne Pizza - Spanish chorizo, fennel sausage, caramelized onion, tomato sauce, mozzarella 22 Fungi Pizza - mixed mushrooms, fontina, roasted garlic & truffle oil 22 Prosciutto - roasted figs, mascarpone, mozzarella, roasted garlic & arugula 22 Autumn Pear - D'anjou pear, walnuts, gorgonzola, caramelized balsamic onions 22 \*Gluten Free option available - 4

## **Feast Menu**

**Main Course Selection** 

**Poor Man's Wellington** - lamb, beef & mushrooms baked in pastry & topped with sour cream & cranberry sauce - *served with mashed potatoes, Brussels' sprouts & winter greens* 

or

Baked Parmesan Chicken - boneless breast baked with Parmesan breadcrumb crust & cranberry sauce - served with mashed potatoes, Brussels' sprouts & winter greens

or

Gnocchi - Ricotta-Potato - sweet potato, yam, spinach, wild mushrooms & truffled parsnip puree

House Made Country Sourdough-Spent Grain Bread

Dessert

Apple Crisp - topped with vanilla ice cream

**\$32.00** plus tax & something nice for the staff!

### Live Music by Solid Air

For this special event, corkage is reduced to \$10 per bottle for the evening.

Executive Chef - Matt Cardona