

# BLACKHAWK GRILLE®

## 2017 CHRISTMAS EVE MENU

Select one per course

### APPETIZER

#### Sous Vide Quince Salad

buratta, San Daniele prosciutto, micro arugula, aged balsamic

#### Baby Kale Salad

goat cheese, glazed pecans, carnival squash, winter apples, olive and maple syrup vinaigrette

#### Chicken Boullion

brunoise of root vegetables, savory crepe noodles, fresh herbs

### ENTRÉE

#### Porcini Ravioli

black truffle cream sauce, glazed chestnuts, Pecorino Romano, chervil

#### San Francisco Style Cioppino\*

P.E.I. Mussels, little neck clams, lump crab, sea bass, garlic bread

#### Jidori Chicken Breast

smashed country potatoes, wilted spinach, chicken jus, watercress

#### 14 oz. Ribeye\*

stone milled polenta, blue cheese crust, bordelaise sauce

### DESSERT

#### Sticky Date Cake

warm caramel, vanilla ice cream, candy cane dust

#### Mixed Berries

fresh-squeezed Meyer lemon, spearmint, brûléed vegan meringue

#### Maple Butter Blondie

pistachio crème fraîche, raspberries

**\$65 per person**

*Excluding tax & gratuity.*

### KIDS

Includes fruit cup with entrée and vanilla ice cream with chocolate sauce for dessert.

#### BBQ Chicken Flatbread

#### Grilled Cheese

#### Fettuccini & Meatballs

**\$15 per child**

*Excluding tax & gratuity*

### À LA CARTE

Select any food item from above for an additional cost per item.

**Appetizers 15 | Entrées 35 | Desserts 15**

*Excluding tax & gratuity.*

Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## WINE

Ask your server for our complete list of fine wines.

### TAVISTOCK RESERVE COLLECTION

*We hope you enjoy these wines that we have carefully selected for your pleasure.*

#### SPARKLING

<b>Prosecco</b> Veneto	12.00	15.00	48.00
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#### WHITE

<b>Pinot Grigio</b> Delle Venezie	10.00	15.00	40.00
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<b>Sauvignon Blanc</b> Monterey	12.00	18.00	48.00
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<b>Chardonnay</b> Santa Barbara	13.25	19.75	53.00
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#### RED

<b>Pinot Noir</b> Santa Barbara	14.00	21.00	56.00
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<b>Red Blend, Bacarré</b> Santa Barbara	14.00	21.00	56.00
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<b>Malbec</b> Mendoza	12.50	18.75	50.00
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<b>Cabernet Sauvignon</b> Paso Robles	13.25	19.75	53.00
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#### SPARKLING

<b>Kenwood</b> Yulupa Cuvée Brut, California	10.00	15.00	40.00
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<b>Domaine Carneros</b> Brut, Carneros	18.00	25.50	72.00
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#### WHITE & ROSÉ

<b>Kim Crawford</b> Rosé, New Zealand	10.00	15.00	40.00
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<b>Miraval</b> Rosé, Côtes de Provence	13.00	19.50	52.00
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<b>SeaGlass</b> Riesling, Monterey	10.00	15.00	40.00
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<b>Joel Gott</b> Sauvignon Blanc, California	10.00	15.00	40.00
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<b>Wente</b> Riva Ranch Chardonnay, Arroyo Seco	12.50	18.75	50.00
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<b>Frank Family</b> Chardonnay, Napa Valley	17.00	25.50	68.00
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#### RED

<b>Meiomi</b> Pinot Noir, California	12.00	18.00	48.00
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<b>Decoy by Duckhorn</b> Merlot, Sonoma	10.00	15.00	40.00
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<b>Saldo</b> Zinfandel, California	14.00	21.00	56.00
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<b>Tenet</b> Pundit Syrah, Columbia Valley	12.00	18.00	48.00
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<b>Motto</b> Cabernet Sauvignon, California	10.00	15.00	40.00
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<b>Mt. Veeder</b> Cabernet Sauvignon, Napa Valley	16.00	24.00	66.00
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<b>Maximus by Bennett Lane</b> Cabernet Blend, Napa Valley	18.00	27.00	72.00
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## SEASONAL COCKTAILS

**Seasonal Orchard Sangria** ask about our current selections 10

**Spicy Gummy Bear** strawberry, basil, lime, Ancho Reyes Liqueur, Milagro Silver Tequila 12

**Dragon Cocktail Martini** lemongrass syrup, lime, Domaine de Canton, Grey Goose Vodka 13

**Rye Tai** lime, Giffard orgeat almond syrup, Cointreau liqueur, Michter's Straight Rye 13

**Bottled Sunshine** orange-tangerine syrup, lemon, Solerno Blood Orange liqueur, Reyka Vodka, served in a bottle 12

**Funny Word For Grapefruit** Pamplemousse Rose Liqueur, lemon, Cappelletti Aperitivo, Tito's Handmade Vodka 13

**Talk Tiki To Me** coconut water, lime, pineapple, Giffard Banane du Brésil, orgeat almond syrup, Hendrick's Gin 13

## BEER

### CRAFT & SPECIALTY

ask your server for our seasonal selections

#### DRAFT

**Altamont** rotating tap, Livermore, California

**Ballast Point Sculptin IPA** San Diego, California 7% abv

**Brewmaster Handle** rotating tap

**Drake's Hefe** San Leandro, California 4.5% abv

**Fieldwork Brewing Co.** rotating tap, Berkeley, California

**Trumer Pils** Berkeley, California 4.8% abv

#### BOTTLED

**Angry Orchard** Cincinnati, Ohio 5.0% abv

**Bear Republic Racer 5 IPA** Healdsburg, California 7.5% abv

**Coors Light** Golden, Colorado 4.2% abv

**Corona** Mexico City, Mexico 4.6% abv

**Dogfish Head 90 Minute IPA** Milton, Delaware 9.0% abv

**Founders Porter** Grand Rapids, Michigan 6.5% abv

**Moylan's Kilt Lifter Scotch Ale** Novato, California 8.0% abv

**Sam Adams Nitro Series Coffee Stout** Boston, Massachusetts 5.8% abv

**Schubros Nico Wheat** San Ramon, California 4.5% abv

**St. Pauli N.A.** Bremen, Germany .05% abv

**Stella Artois** Leuven, Belgium 5.2% abv

## REFRESHMENTS

**San Pellegrino or Acqua Panna** Sparkling, Still 5 | 7.75

**Infused Lemonade & Iced Tea** Black Cherry, Blueberry, Ginger, Mango, Peach, Raspberry, Strawberry 5.50

**Hand-Crafted Soda** Black Cherry, Cuban, Ginger-Lime Rickey, Sour Blueberry Cooler 5.50

**Arnold Palmer** 4.50

**Republic of Tea** (bottled iced tea) Blackberry Sage, Pomegranate Green Tea, Ginger Peach (decaf) 6

**Twinings Hot Teas** Black, Green, Chai, Herbal 4

**Fountain Soda, Coffee, Juice & Milk Also Available**