

Wild Fish Restaurant 2014 Thanksgiving Menu

Thursday November 27, 2014

All our produce is 100% Local and Organic, sourced from local farmers and 100% Local and Wild fish and mushrooms from local foragers & fishermen.

Starters

Spiced Pumpkin Soup \$14

Moroccan spiced pumpkin soup, chanterelles, Dungeness crab

Suggested Wine Pairing: Yorkville Cellars 2013 Amber Folly \$14/Glass

or

Roasted Root Vegetable Salad \$14

Roasted root vegetables, frisee, parsley, walnuts, Boonters blue cheese dressing

Suggested Wine Pairing: Roederer Estate Brut \$14/Glass

Mains

Cedar Plank Roasted Rock Cod \$32

Whole rock cod, wild mushroom and fennel stuffing, roasted marble potato, parsley lemon zest compound butter

Suggested Wine Pairing: Baxter 2013 Chardonnay \$23/Glass

or

Roasted Rack of Lamb \$39

Organic rack of lamb, red wine braised porcini mushrooms, onion, creamy polenta, rosemary Dijon mustard sauce

Suggested Wine Pairing: Champ des Reves 2011 Pinot Noir \$25/Glass

Dessert \$14

Cinnamon Hazelnut Semifreddo with Ginger Caramel

Suggested Wine Pairing: Yorkville Cellars Late Harvest Sauvignon Blanc \$9/Glass

or

Cranberry Buttermilk Panna Cotta with Roasted Pears and Spiced Orange Syrup

Suggested Wine Pairing: Navarro Vineyards Late Harvest Gewurztraminer \$14/Glass

*Set menu per head: \$52 for 3 courses
Add Suggested Wine Pairings \$45*