

Wild Fish Restaurant *Christmas 2015 Menu*  
*Three courses for \$65/head; wine pairings extra; tax and gratuity not inc.*

**Starters**

**Salad**

Wild mussel escabesce, paddlefish roe, meyer lemon and saffron gelee, Semillon sautéed Mendocino mushrooms, frisee & herbs with brown butter vinaigrette

*Suggested Wine Pairing:* 2013 Amber Folly Skin Fermented Semillon  
Randle Hill Vineyard, Yorkville

or

**Soup**

Dungeness crab with roasted fennel in spicy tomato broth.

*Suggested Wine Pairing:* 2013 Malbec, Rennie Vineyard, Yorkville

Or

**Oysters**

Point Reyes Miyagi oysters with grapefruit supremes and tarragon oil

*Suggested Wine Pairing:* Roederer Estate Brut

**Mains**

**Sablefish**

Pan seared Ling cod, romanesco purée and florettes with porcini mushrooms and a piperade sauce

*Suggested Wine Pairing:* Handley 2013 Pinot Noir

or

**Duck**

Pan seared duck breast with sweet potato purée, roasted Brussels sprouts, roasted fingerling potatoes, sour cherry balsamic reduction and topped with crispy shallots.

*Suggested Wine Pairing:* Carpe Diem Pinot Noir

Or

**Vegetarian Gnocchi**

Sautéed potato gnocchi with local wild mushrooms, dinosaur kale and a Gorgonzola sauce

*Suggested Wine Pairing:* Champ de Reves Pinot Noir

**Desserts**

**Christmas Ice Cream**

House made organic candy-cane ice cream with white chocolate sauce

*Suggested Wine Pairing:* Ruby Port Grahams 6 Grapes

or

**Christmas Cake**

Orange olive oil cake with a rosemary glaze and blood orange sorbet.

*Suggested Wine Pairing:* Yorkville Cellars Late Harvest Sauvignon Blanc

Proposed menu– what we serve will depend on market availability!

***Extra:*** *Side Plate of Wild Mushrooms; Side Plate of House Pickles; Roasted torpedo onions deglazed with verjus.*