



Hog Island Oysters  
*chilled on the half shell*

\$3 Piece  
\$30. Dozen

*Happy Thanksgiving!*

**MENU**

For the table

**BOILED VIRGINIA GOOBERS – ZATARAIN SPICED BOILED PEANUTS**

**WARM POT OF ROSEMARY – ONION BREAD**  
**HOUSE CHURNED CULTURED BUTTER**

1<sup>st</sup> Course

*SPARKLING CRANBERRY ROSE COCKTAIL*

**CREAMY DUNGENESS CRAB CHOWDER WITH FARM BACON**  
**HOUSEMADE FENNEL OYSTER CRACKERS**

**HOUSE SMOKED MC FARLAND SPRINGS STEELHEAD TROUT**  
**BUTTER LETTUCE , CRANBERRIES, CREAMY MUSTARD DRESSING**

**LA QUERCIA SPECK & FORAGED WILD MUSHROOMS**  
**FONTINA FONDUTTA – HOUSE BRIOCHE TOAST**

**WOOD FIRED ARTICHOKE**  
**GREMOLATA, PECORINO, CRISPY CRUMBS**

*HAFNER ESTATE CHARDONNAY, ALEXANDER ESTATE 2014*

Entree

**LOCAL HERITAGE BREED TURKEY**  
**FENNEL SAUSAGE - LEEK STUFFING, MASHED POTATOES**  
**GIBLET GRAVY, CRANBERRY – CITRUS RELISH**

**ROASTED DRY AGED STEMPLE CREEK GRASS FED BEEF SIRLOIN**  
**HASSELBACK POTATOES AND – MARROW ENRICHED JUS**

**WOOD FIRED GULF RED SNAPPER**  
**ESTHERMAES MIRLITON – SEAFOOD DRESSING**

**SUCKLING GUINEA HOG PORCHETTA**  
**CREAMY BRUSSEL SPROUT GRATIN**

**WILD MUSHROOM – MARBLE POTATO POT PIE**  
**ROOT VEGETABLES, HAND MADE PUFF PASTRY, FRESH HERB SALAD**

Dessert

*FREEMARK ABBEY KNIGHTS VALLEY CABERNET SAUVIGNON 2012*

**STICKY SPICE CRANBERRY CAKE**  
**MAPLE WHIPPED CREAM**

**FARMHOUSE PUMPKIN MERINGUE PIE**

**CRUMBLE TOP PINK LADY APPLE PIE - VANILLA BEAN ICE CREAM**

Four course menu \$65. per person  
\$100. with wine

Children under 12 – 2 courses: \$20.

*Menu subject to change*

We accept AMEX, Visa, MasterCard and local

or more

Corkage Fee: 20. per 750 ml bottle (two bottles max. per table) one corkage waived for each bottle purchased from our list

**Central Market** 42 Petaluma Boulevard North, Petaluma CA 94952 ♦ 707.778.9900 [www.centralmarketpetaluma.com](http://www.centralmarketpetaluma.com)