



Hog Island Oysters
chilled on the half shell

\$3 Piece
\$30. Dozen

Happy Thanksgiving!
November 23, 2017

MENU

For the table

BOILED VIRGINIA GOOBERS – ZATARAIN SPICED BOILED PEANUTS

WARM POT OF ROSEMARY – ONION BREAD
HOUSE CHURNED CULTURED BUTTER

SPARKLING CRANBERRY ROSE COCKTAIL

1st Course

CREAMY DUNGENESS CRAB CHOWDER WITH FARM BACON
HOUSEMADE FENNEL OYSTER CRACKERS

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

FORAGED WILD MUSHROOMS OVER HERB BRIOCHE TOAST
NATURAL MEAT JUICES - BLACK TRUFFLES

WOOD FIRED ARTICHOKE
GREMOLATA, PECORINO, CRISPY CRUMBS

HAFNER ESTATE CHARDONNAY, ALEXANDER ESTATE 2013

Entree

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

WOOD FIRED GULF RED SNAPPER
ESTHERMAES MIRLITON – SEAFOOD DRESSING

SUCKLING PIG PORCHETTA
CREAMY BRUSSEL SPROUT GRATIN

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

FREEMARK ABBEY KNIGHTS VALLEY CABERNET SAUVIGNON 2012

STICKY SPICE CRANBERRY CAKE
MAPLE WHIPPED CREAM

Dessert

FARMHOUSE PUMPKIN MERINGUE PIE

CRUMBLE TOP PINK LADY APPLE PIE - VANILLA BEAN ICE CREAM

SATSUMAS, TOASTED WALNUTS AND POMEGRANATE

MENU SUBJECT TO CHANGE

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

Children under 12 – 2 courses: \$25.

Menu subject to change

We accept AMEX, Visa, MasterCard and local checks / 18% gratuity will be added to parties of 6 or more
Corkage Fee: 20. per 750 ml bottle (two bottles max. per table) one corkage waived for each bottle purchased from our list
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