

CRAVE

THE KITCHEN

RESTAURANT WEEK DINNER MENU

JANUARY 2024

4-Courses for \$44 (per guest)

FIRST COURSE

Choice of:

POLENTA CAKES

Pan-Seared Polenta, Wild Mushroom Ragout, Whipped Ricotta

MAC FRITTERS

Mac & Cheese, Poblano, and Smoky Bacon rolled in Panko then fried golden brown

CARAMELIZED ONION DIP

Caramelized onions, cream cheese, sour cream, and Parmesan, oven baked, garnished with toasted Panko breadcrumbs, served with crispy tortilla chips

SECOND COURSE

Choice of:

POTATO & LEEK SOUP

Crispy Bacon Garnish

WINTER SALAD

Greens, Beets, Shaved Brussels, Goat Cheese, Craisins, Croutons, Lemon Dijon Vinaigrette

THIRD COURSE

Choice of:

MAPLE BOURBON PORK CHOP

Bone-In Brined Pork Chop, Braised Purple Kale, Cheesy Polenta

Suggested White: Laetitia Estate CHARDONNAY

Suggested Red: Charles Smith "Substance" CAB SAUV

VEGGIE BURGER

House-Made Veggie Burger, Sundried Tomato Aioli, Greens, Goat Cheese, Crispy Onions, fried jalapeños, Choice of Side

Suggested White: Laetitia Estate CHARDONNAY

Suggested Red: Mon Frere PINOT NOIR

CHEF'S FISH OF THE DAY

Chef's rotating fish special

Suggested White: Geyser Peak CHARDONNAY

Suggested Sparking: Torresella PROSECCO

STEAK OSCAR (+\$15)

10oz. Chargrilled Strip, Gorgonzola Mash, grilled Broccolini, Crab Cake, Warm Bearnaise

Suggested Red: Yakima Red BORDEAUX BLEND

Suggested Red: Callia MALBEC

FOURTH COURSE

Choice of:

KEY LIME PIE CUP

CHOCOLATE PB CUP

RED VELVET CUP

DOUBLE FUDGE CAKE (+\$2)

CRAVE KITCHEN & COCKTAILS 2024

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THE WINES

RESTAURANT WEEK WINE MENU

2 Glasses for \$22

PINOT GRIS

PRINCIPATO (ITALY)
PIGHIN PINOT GRIGIO (ITALY)

SAUVIGNON BLANC

CONO SUR BICICLETA RESERVA (CHILE)
MORGAN (CA)

BUBBLES & SWEET

TORRESELLA PROSECCO (ITALY)
CHAMPS D' PROVENCE BRUT ROSE (FRANCE)

ROSÉ

MAISON SALEYA- COTE DE PROV (FRANCE)
DAOU (CALIFORNIA)

CHARDONNAY

LAETITIA ESTATE (CALIFORNIA)
GEYSER PEAK (CALIFORNIA)

PINOT NOIR

YEALANDS (NEW ZEALAND)
MON FRERE (CALIFORNIA)

MERLOT & MALBEC

CONCHA Y TORO DEL DIABLO (CHILE)
CALLIA MALBEC (ARGENTINA)

CABERNET SAUVIGNON & RED BLENDS

CHARLES SMITH CAB (WASHINGTON)
'THE CRITIC'- CAB (NAPA, CALI)

From the Crave Wine Cellar

RESTAURANT WEEK DISCOUNTED BOTTLES

DOMAINE SAINT-DAMIEN
GIGONDAS 'LA LOUISIANE' - 2019
RHONE, SOUTHERN FRANCE 65

PLANETA
CERASUOLO DI VITTORIA - 2020
SICILY, ITALY 60

PLEASE NOTE – THE PRICES SHOWN ON THIS WINE MENU ARE EXCLUSIVELY OFFERED TO OUR GUESTS THAT HAVE ORDERED OUR MULTI-COURSE RESTAURANT WEEK DINNER MENU.

Thank You!

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