CRAVE KITCHEN & COCKTAILS 2024

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:
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

Choice of:
POTATO & LEEK SOUP
Crispy Bacon Garnish
WINTER SALAD
Greens, Beets, Shaved Brussels, Goat Cheese, Craisins, Croutons, Lemon Dijon Vinaigrette

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

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CHEF’S FISH OF THE DAY
Chef’s rotating fish special
Suggested White: Geyser Peak CHARDONNAY
Suggested Sparkling: Torresella PROSECCO

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STEAK OSCAR (+$15)
10oz. Chargrilled Strip, Gorgonzola Mash, grilled Broccolini, Crab Cake, Warm Béarnaise
Suggested Red: Yakima Red BORDEAUX BLEND
Suggested Red: Callia MALBEC

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10oz. Chargrilled Strip, Gorgonzola Mash, grilled Broccolini, Crab Cake, Warm Béarnaise
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FOURTH COURSE
Choice of:
KEY LIME PIE CUP
CHOCOLATE PB CUP
RED VELVET CUP
DOUBLE FUDGE CAKE (+$2)

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DOUBLE FUDGE CAKE (+$2)
# CRAVE KITCHEN & COCKTAILS

## RESTAURANT WEEK WINE MENU

**2 Glasses for $2**

### 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)**

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**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

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*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!