



SAMPLE MENU

Friday January 19, 2018

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OYSTERS

CHILLED ON THE HALF SHELL 2.75 pc. / 30. Doz.

SMALL PLATES

WARM CASTELVETRANO OLIVES, SICILY 6.5
WAGYU BEEF SKEWER CHIMICHURRI 8.5
WOODFIRED ORGANIC CHERRY PEPPERS. 8.5
 RICOTTA CHEESE, PISTACHIOS
BACON WRAPPED DATES BLUE CHEESE 8.5
FARM MORTADELLA MANDARINS, PECORINO 10.
FARINATA – HERBS, CAMELIZED ONIONS 7.5

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STARTERS

WINTER GRUYERE CHEESE SOUP 10.
 CABBAGE, POTATOES, GARLIC CROUTONS
OCEAN TROUT CRUDO 13.5
 GUACAMOLE, LEMON OIL, SEA SALT
WOOD ROASTED FARM VEGETABLES HONEY 13.5
 LEMON-TAHINI DRESSING
WOOD FIRED ARTICHOKE GARLIC SKORDALIA 14.5
 PINE NUTS, GREMOLATA, PECORINO CHEESE
SPICY LAMB CABBAGE ROLLS 14
 PRESERVED LEMON
SALT SPRING MUSSELS - FARM CHORIZO 17.5
 LEEKS, FENNEL, GARLIC AIOLI, GRILLED CIABATTA
FARM BUTCHERS BOARD SPICY COPPA, LARDO 19.5
 PORK PATE, MORTADELLA, PICKLES, MUSTARDS

SALADS

RED JEWEL BEETS AVOCADO, CUCUMBERS 13.5
 SPICY GREENS, GREEK YOGURT
WINTER CITRUS SALAD BARREL AGED FETA 14.5
 SHAVED FENNEL, GREEK VINAIGRETTE
SWEET GEMS LETTUCE SMOKED BACON, 14.5
 EGGS, POINT REYES BLUE CHEESE

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CHEF'S TASTING MENU

3 COURSES 48.
4 COURSES 55.
5 COURSES – CHEF'S CHOICE 65.

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PIZZA & PASTA

HAND CUT PAPPARDELLE PORK RIB SUGO 21.5
 DRIED FIGS, SUGAR SNAPS, PECORINO
PIZZA ROSSO – TOMATO, FARM PEPPERONI 17.5.
 FRESH MOZZARELLA, BASIL
PIZZA BIANCO – FARM BROCCOLI, MUSHROOMS 17.5
 FONTINA CHEESE, SWEET GARLIC
 * ADD BACON OR FRIED FARM EGG 2.

WOOD GRILL

FREE RANGE CHICKEN BREAST 24.5
 CREAMED CABBAGE, BUTTERMILK ONION RINGS
FARM ITALIAN SAUSAGE PEPPERONATA 22.5
 BAKED CHEESE POLENTA, GREMOLATA
WAGYU BEEF SIRLOIN STEAK KENNEBEC FRIES 33.
 DIABLO BUTTER

SAUTÉ AND STEW

WILD STRIPED BASS SAFFRON BUTTER, SPINACH 30.
 BLACK OLIVES, DRIED TOMATOES, YUKON MASH
SEARED SEA SCALLOPS SEAFOOD SOFFRITO 29.
 SUGAR SNAPS, CELERY ROOT PUREE
CRISPY CONFIT DUCK LEG DUCK FAT POTATOES 24.
 CHICORY SALAD, CRANBERRIES
SLOW COOKED LAMB SHANK 26.
 SAFFRON COUS COUS, STEWED VEGETABLES, AIOLI
ANGUS BEEF SHORTRIBS 29.5
 HASSELBACK POTATO GRATIN, HORSERADISH CREAM

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TODAY'S SPECIALS

WOOD FIRED CHICKEN WINGS 8.5
 URFA PEPPER, ALEPPO CHILI, HONEY
FARM PORK CHOP SPICED APPLE SAUCE 30.
 BALSAMIC GLAZED RED ONIONS, DELICATA SQUASH
GRILLED 32OZ ANGUS RIB EYE SERVED FOR TWO 76.
 YOUR CHOICE OF SIDES

DESSERT

BUTTERSCOTCH PUDDING 7.5
SHAKER MEYER LEMON PIE 8.
CITRUS BREAD PUDDING CARAMEL & ICE CREAM 8.5
ALMOND MACAROONS ESPRESSO BUTTERCREAM 7.
WARM BITTERSWEET CHOCOLATE TARTLET 8.5

We accept AMEX, Visa, MasterCard and local checks / 18% Service charge will be added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

POTENT POTABLES

BUBBLES

BRUT	12.
CUVEE JEAN PHILIPPE, FRANCE NV	
MOSCATO	12.
"FIOR D' ARANCIO" PIEMONTE ITALY 2016	
ROSE BRUT	16.
RAVENTOS I BLANC, SPAIN 2015	

HOUSE POUR

RED & WHITE 9OZ. CARAFE	9.
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WINES BY THE GLASS

WHITES	6OZ	9OZ
SAUVIGNON BLANC	13.	16.
CAPTURE , SONOMA CO 2016		
CUSTOZA BIANCO	11.	14.
CAVALCHINA, VENETO, ITALY 2015		
GRUNER VELTLINER	13.	16.
NIGL, FREIHEIT, AUSTRIA 2016		
RKACITELI	12.	15.
JORDANOV, MACEDONIA 2016		
CHARDONNAY	13.5	16.5
ARGOT, "MOAIC" SONOMA COUNTY 2016		
PINK	6OZ	9OZ
ROSÉ OF PINOT NOIR	13.5	16.5
NAVARRO, ANDERSON VALLEY 2016		
REDS	6OZ	9OZ
PINOT NOIR	15.	18.
CLARY RANCH, PETALUMA GAP 2013		
BLAUFRANKISCH	14.	17.
PRIELER, AUSTRIA 2014		
MONTEPULCIANO	13.5	16.5
LA QUERCIA, "RISERVA" ABRUZZO 2013		
ZINFANDEL	14.	17.
PRESTON OF DRY CREEK 2015		
CABERNET SAUVIGNON	15.	18.
FORTRESS, SONOMA COUNTY 2013		
RED BLEND	13.5	16.5
JAX, Y-3 TAUREAU, NAPA VALLEY 2015		

COCKTAILS / APERITIFS

SPARKLING CRANBERRY COCKTAIL	12.
SPARKLING WINE, HOUSE MADE CRANBERRY SIROP	
FINO SHERRY VALDESPINO, YNOCENTE	8.
VERMOUTH ANTICA FORMULA	10.
LILLET BLANC	8.

LOCAL DRAFT BEER

PILSNER, SOCIAL KITCHEN, SAN FRANCISCO	7.
IPA, HENHOUSE, SANTA ROSA	8.
WINTER SOLSTICE, ANDERSON VLY BREWING	7.

BOTTLED BEERS AND CIDER

PILSNER NO. COAST BREWING, SCRIMSHAW	6.
HEFEWEIZEN DRAKES BREWING CO. SAN LEANDRO	6.
BELGIAN ALE CHIMAY, RED LABEL	8.
AMBER ALE LOST COAST, EUREKA, "ALLEYCAT"	6.
PORTER DESCHUTES, BEND, OREGON "BLK BUTTE"	7.
ORGANIC CIDRE ETIENNE DUPONT, FRANCE 750 ML.	29.
BITBURGER (N.A.) "DRIVE"	5.

RESERVE SELECTIONS

	3OZ	6OZ
SAUVIGNON BLANC	11	20.
MERRY EDWARDS, RUSSIAN RIVER VALLEY 2015		
CHARDONNAY	15	28.
RADIO-COTEAU, "SAVOY" ANDERSON VALLEY 2014		
PINOT NOIR	22.5	44.
MERRY EDWARDS, "COOPERSMITH" VINEYARD 2014		
ZINFANDEL	10.	18.
ADOBE ROAD, "FAMIGHETTI VYD". DRY CREEK VLY 2015		
BARBARESCO	18.	35.
CASTELLO DI NEIVE, ALBESANI "SANTO STEFANO" 2011		
CABERNET SAUVIGNON	12.	22.
STONE EDGE FARM, SONOMA VALLEY 2012		

N.A. LIBATIONS

APPLE JUICE NANA MAE'S ORGANIC	4.
GUS GROWN-UP SODA MEYER LEMON	4.
MEXICAN COCA COLA	3.5
RIVER CITY OLD FASHIONED ROOT BEE	3.5
GRAPEFRUIT SODA IZZE'S	3.
GINGER ALE BRUCE COST	4.
ICE TEA REPUBLIC OF TEA 500ML	6.
SHRUB REFRESHER LOCAL FRUIT	6.
SPARKLING / STILL WATER MOUNTAIN VALLEY 1L	7.5

Corkage: \$25 per 750ML • 2 bottle limit per table

One corkage waived per bottle purchased

No wine on our list may be carried in for corkage

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Central Market

42 Petaluma Boulevard North

Petaluma CA 94952

707.778.9900

www.centralmarketpetaluma.com