

NEW YEAR'S EVE AT THE INN

December 31, 2018
5PM-9PM

HOLIDAY SPECIALS

STARTERS

Chefs Selection of Oysters

\$9 for 3 \$17 for 6 \$32 for 12
shallot mignonette, spicy cocktail,
horseradish

Chop Salad 12

kale, persimmons, prosciutto,
pomegranate, pepitas, parmesan,
maple espresso vinaigrette

ENTREES

Cote De Boeuf Dinner for 2 90

45 day dry aged bone in 1855 black
angus ribeye, charred romanesco
with caramelized french onion dip,
crispy sunchoke with chimichurri,
black vinegar bordelaise

Pan Seared Salmon 45

7 oz pan seared wild isle salmon,
preserved lemon & potato pave,
paddlefish caviar, charred
broccolini, tellicherry pepper beurre
blanc, sorrel

DESSERT

Chocolate Lava Cake 10

freeze dried raspberry, pecans,
tahitian vanilla ice cream, mint

SPARKLING WINE

Robert Renzoni 375ml 26

prosecco superiore, veneto, italy

Villa Sandi 28

blanc de blanc 'il fresco', veneto,
italy

Chandon 52

brut, 'etoile', north coast, california

Moët & Chandon 107

brut, 'imperial', champagne, france

We support the minimum wage increase
approved by voters and the State legislature.
A 2% surcharge has been added to your check
and all of us at Cork | Fire Kitchen thank you
for supporting us as we strive to offer you
exceptional service and an extraordinary
dining experience

APPETIZERS

Pork Belly Mac 12

crispy hill natural pork belly, tourchio pasta,
spicy cheese sauce, gremolata

Calamari Fries 14

avocado crema, raw salsa verde, cilantro, radish

Deviled Egg Flight 9

pantry's choice

Hummus & Tapenade Flatbread 12

harissa hummus, tomato tapenade,
crispy garbanzo beans, feta

Ahi Poke 14

avocado, seaweed salad, ponzu, cucumber, jalapeño, bean sprout

Charcuterie 16

assortment of pickled garden vegetables, mustards
see server for selection of meats

Cheese Board sm. 16/lg. 22

house jams, nuts, local honey and fruits
see server for selection of cheese

SOUP & SALADS

Heirloom Tomato and Squash Salad 12

goat cheese & pink peppercorn dressing, watercress,
fried shallot & garlic

Grilled Romaine 10

miso caesar dressing, ponzu, radish, bread crumb

Carrot & Ginger Bisque 9

yogurt, torn mint

ENTREES

Bistro Steak 29

crispy marble potatoes, chimichurri, grilled rapini,
borderlaise

Duroc Pork Short Rib 27

romesco, braised cabbage, apple, dates, chervil

Selva Shrimp Carbonara 27

fettuccini, cave aged parmesan, pancetta, farm egg, herbs

Diver Scallops 36

pan seared scallops, beets, hazelnuts, pork belly,
fennel & apple salad

Our Burger 15

8oz certified angus beef, cheddar, remoulade, butter leaf,
red onion, house pickles, brioche, fries