



CHRISTMAS DINNER

MENU CURATED BY CHEF BEN DIAZ

SHARE

Charred Eggplant Hummus 
crispy chickpeas, petite ice basil, lemon oil,
grilled naan bread

18

Puerto de Cádiz Calamari Frito
grilled lemon, capers, spicy mayo

18

Cast Iron Brussels Sprouts 
crispy pork belly, sriracha aioli, bubu arare,
grana padano

18

Duck Meatballs
house marinara, shaved grana, basil, rustic bread

18

HOLIDAY FEATURE



16oz Sea Salt & Roasted Garlic Crusted Prime Rib
stilton bleu cheese, pommes puree, smoked marrow au jus, leek & fresh grated
horseradish crème fraîche, citrus broccolini

75



FIELD

add protein: free-range chicken +10, three prawns +12

Kenter Farms Traditional Caesar 17
caesar dressing, parmesan cheese, roasted garlic croutons

Blueberry Lavender Salad  17
marcona almonds, lemon-honey goat cheese,
lemon lavender vinaigrette, honey

Harvest Salad  17
spinach-arugula blend, cranberries, candied pecans,
goat cheese, apples, balsamic vinaigrette

Not A Wedge Salad  17
butter lettuce, strawberry vinaigrette, lardon, blue cheese,
oven dried tomatoes, pickled red onions

SEA

Tempura Fish & Chips 26
tempura cod, white soy tartar sauce, lemon, french fries

Tempura Fried Fish Tacos 20
cod, cabbage, pico de gallo, ancho chili lime aioli

LAND

Signature Angus Burger 25
short rib blend double patty, triple cream cheddar-swiss,
house-made persian pickles, caramelized onions, special
sauce, french fries

Lumina Farms Lamb Shank  49
honeynut squash, onion and tomato sauce confit,
vadouvan red wine reduction

Korean Fried Chicken Sandwich 23
sriracha aioli, napa slaw, cheddar, house-made pickles,
french fries

DESSERT

Vanilla Creme Brulee 16
vanilla custard, french petite macaroon, pistachio crumble

Brioche Bread Pudding 16
crème brulee custard, snow sugar, french vanilla ice cream

Oreo Chocolate Waffle 16
warm waffle, french vanilla ice cream, dehydrated
raspberry, whiskey caramel



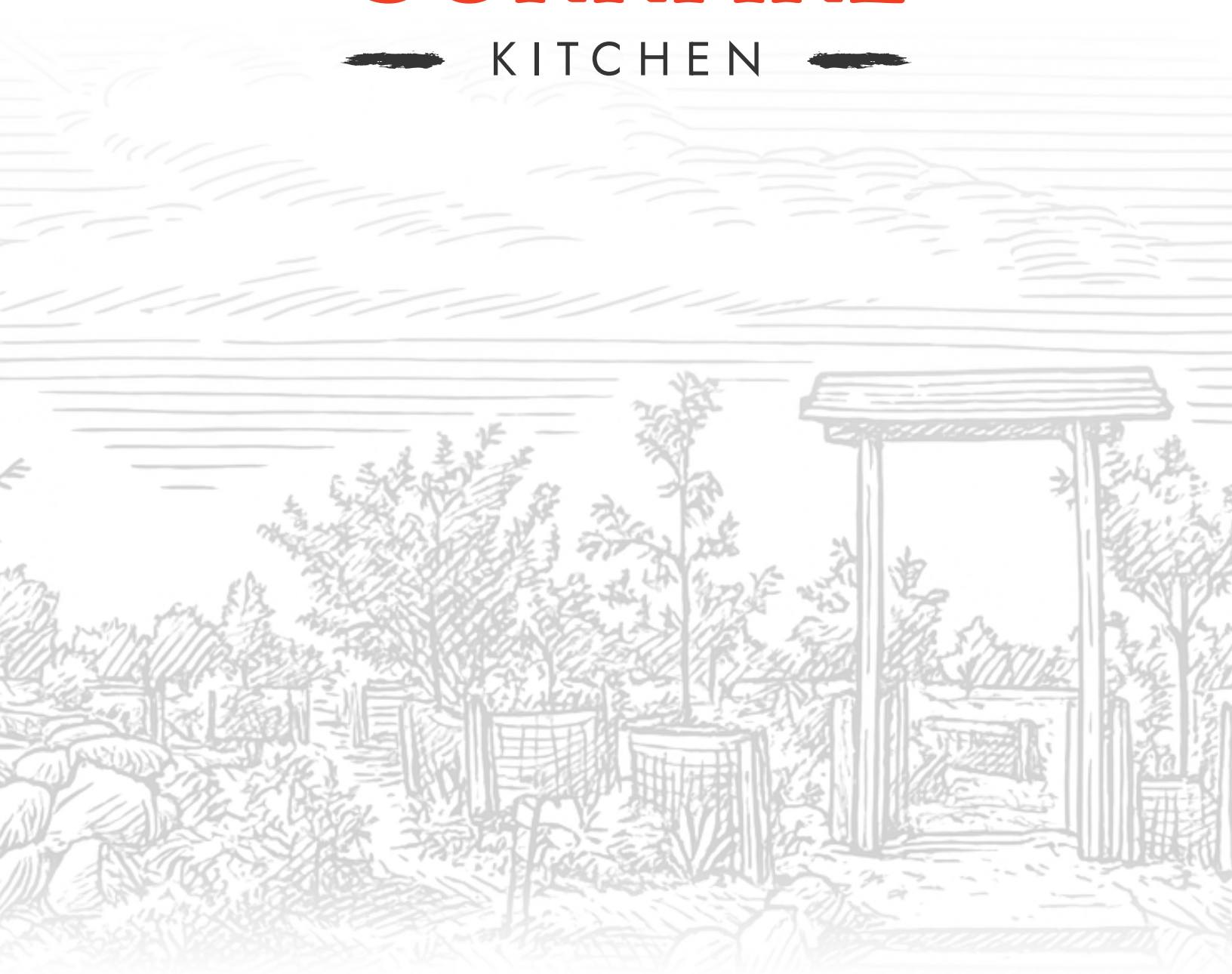
:Expertly crafted using ingredients handpicked from our Chef's Garden

We adhere to the monterey bay aquarium seafood watch guidelines.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



CORKFIRE

KITCHEN



PARTIES OF SIX OR MORE WILL HAVE AN EIGHTEEN PERCENT SERVICE ADDED TO THE FINAL BILL.

WE INVITE
YOU TO
EXPLORE OUR
CHEF'S GARDEN

Our Executive Chef and Master Gardener work together to provide fresh, seasonal ingredients that inspire our garden-to-table creations and craft cocktails. Located downstairs from Corkfire Kitchen, Chef's Garden is open to all of our guests to explore!