



## CHRISTMAS TAKE OUT DINNER

*\$200 serves 4 • \$400 serves 8*

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Family Style Caesar Salad  
*Herb Croutons, Grana Padano Cheese*

### CHOICE OF:

40 oz. Prime Bone in Rib Eye Steak (seasoned and seared) *Heating Instructions included*  
Duck Fat Roasted Marble Potatoes  
Local Market Vegetables  
*Red wine sauce and Bone marrow butter*

*or*

Alaskan Halibut en papillote  
*Champagne and Herb compound butter*  
Duck Fat Roasted Marble Potatoes  
Local Market Veggies

*Served complete in parchment paper with cooking instructions included*

### DESSERT

White Chocolate Bread pudding, Passion Fruit Ice Cream

### UPGRADE YOUR HOLIDAY DINNER WITH SELECT WINES & HAND-CRAFTED COCKTAILS:

**Old Gringo** Pineapple-chipotle infused tequila, cointreau, orange, lime & agave nectar \$15

**Luck be a Lady** Tito's vodka, jasmine tea liqueur, cherry bark-vanilla bitters, honey, mint & lemon \$15

**Louis Martini, Cabernet Sauvignon** \$88 This savory & complex Cabernet Sauvignon just wants to be paired with your rib eye steak!

**Joyce, Gamay Noir** \$78 Sensual & light bodied Gamay is a perfect match for Halibut!

**Gilles Robin, Cuvee les Marelles** \$65 White wine with steak? Absolutely! Especially when it's an elegant Marsanne/Roussane blend that will dance with the rib eye flavor profiles so beautifully.

**Le P'Tit Paysan "Jack's Hill" Chardonnay** \$56 Crafted by winemaker of the year, Ian Brand, this Chardonnay begs to be enjoyed with Chef Robarge's Halibut.



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