



# New Year's Menu

## Preorder

Covid- 19 has changed the way we all are experiencing the holidays. [We ask that you preorder your meals by Wednesday, 12/30 so that it is guaranteed to be available.](#) We'd like to thank you all for your support through this wild year and can't express enough how much it means to us. Main Street Kitchen & Bar will be temporarily closed starting Monday, January 4th, until outdoor dining can resume. We look forward to seeing you all again and wish you all stay safe in these times

## FOR THE TABLE

Sautéed organic brussel sprouts / butternut squash / brown butter / sage / 12

Organic roasted beet salad / red beet / point Reyes blue cheese / citrus / candied walnut / organic mixed greens 15

Shaved fennel / wild arugula / persimmon / pomegranate / dates / goat cheese / roasted almonds / Meyer lemon dressing / 14

Di Stefano Burrata / wild arugula / prosciutto / cured black olive / oven roasted tomato / local olive oil / 21

Dungeness crabcakes (3) / shaved fennel / arugula / apple / lemon aioli / 25

Soup of the day / roasted pumpkin / brown butter / sour cream 14  
(serves 3-4)

## ENTREE

Served with choice of two sides

Niman Ranch braised short ribs with root vegetables 37  
\*Comes with only choice one

Chicken al Mattone 29

Local Halibut 29

(Choice one)

Msk style Mashed Potato

or

Creamy Polenta

(Choice two)

Brussel Sprouts & Butternut Squash

or

Roasted red beets & fennel

Niman Ranch Pork Chile Verde / organic rainbow carrot / Anaheim peppers / potato / salsa verde / sour cream / organic corn tortillas / 29

## SIDES

Msk style Mashed Potato 7

Creamy Polenta 7

Roasted beets & fennel 7

## DESSERT

House made Baklava  
Local honey / pistachio / walnuts  
One piece 7  
Four pieces 25

Seasonal Fruit Crisp  
Seasonal fruit / Straus vanilla ice cream  
Serves two 15  
Serves four 28

Chocolate Mousse  
Whipped cream  
One slice 9  
Four slices 29

# \$29 Special Wines by the Bottle

\*Please inquire about our full wine list\*

## Sparkling

**Crémant d'Alsace Rosé** | **Lucien Albrecht** | Colmar, France  
delicate red fruit, light bubbles, crisp

**Prosecco** | **Gambino Cuvee** | Sicily, Italy  
juicy melon, green apple, fresh cut flowers, dry

## Whites

**Albariño** | **Kentia 2018** | Rias Baixas, Galicia, Spain  
lime, pear, melon, white peach

**Rosé of Pinot Noir** | **Monticello 2018** | Oakville, Napa  
floral tones, strawberry, ripe red berry, vibrant, crisp acidity

**White Blend** | **Rodney Strong Upshot 2018** | Sonoma County, CA  
white peach, apricot, jasmine, minerality, crisp finish

**Chardonnay** | **ShadowBrook 2014** | Walnut Creek, CA  
apple, pear, light oak

**Chardonnay** | **Chalk Hill 2018** | Napa Valley, CA  
nectarine, yellow plum, sweet spices, clove

**Sauvignon Blanc** | **Duckhorn 2018** | Napa Valley, CA  
ripe citrus, tropical flavors, light acidity, silky mouthfeel

## Reds

**Cabernet Franc** | **Monticello Estate 2017** | Oak Knoll Napa Valley, CA  
dark berry fruit, vanilla, tobacco, dark spice, rich

**Cabernet Sauvignon** | **Monticello Jefferson Cuvee 2016** | Napa Valley, CA  
boysnberry, blackberry, anise, lightly toasted oak, hints of vanilla, moderate tannins

**Malbec** | **Tapiz 2017** | Mendoza, Argentina  
blueberries, cassis, blackberries, red plum, gently spicy and long

**Merlot** | **Monticello 2014 Estate Oak Knoll District** | Napa Valley, CA  
bright red cherry, raspberry, vanilla, supple, well balanced

**Red Blend** | **Niner Bootjack Red 2017** | Paso Robles, CA  
juicy fruit, spice, structure, fine tannins, oak

**Red Blend** | **Famille Perrin** | Cotes du Rhone, France  
red fruit, black fruit, spice, beautiful tannins

**Sanviovese Reposado** | **Borjón 2017** | Plymouth, CA  
dried red fruit, creamy, mouthwatering balanced acidity