



PELICAN GRILL & BAR

CHRISTMAS 2025

AMUSE

BUTTERNUT SQUASH VELOUTÉ VG/DAIRY
toasted pumpkin seed gremolata, sage oil

FIRST COURSE

select one

CRUDO DI RICCIOLA
local yellowtail, blood orange, fennel pollen, sicilian olive oil

- or -

DI STEFANO BURRATA & HEIRLOOM BEETS VG/DAIRY
pistachio pesto, pomegranate pearls, wild arugula

SECOND COURSE

select one

WILD MUSHROOM CAPPELLETTI VG/GLUTEN
house made pasta, black truffle cream, parmigiano-reggiano, crispy leek

- or -

LOBSTER RISOTTO SHELLFISH/DAIRY
carnaroli rice, saffron, meyer lemon, chive oil

THIRD COURSE

select one

HERB-CRUSTED PRIME FILET OF BEEF DAIRY
celery root purée, winter chanterelles, red wine jus

- or -

SEARED LOCAL BLACK COD
roasted baby fennel, confit tomato, ligurian olive aioli

- or -

ROASTED QUAIL GLUTEN/DAIRY
winter truffle stuffed quail, potato purée, jus

DESSERT

PANETTONE GLUTEN/DAIRY/NUTS
black currant, rum raisin, fiori di sicilia

\$195* per person

V = VEGAN VG = VEGETARIAN GF = GLUTEN FREE

*Pricing does not include additional alcohol, tax, or service charge. A 25% gratuity and applicable taxes will be added automatically. Please note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

CHRISTMAS DINNER



PELICAN GRILL & BAR

COCKTAILS

our signature cocktails can be made alcohol free \$15

BARREL AGED PERFECT MANHATTAN \$25

angel envy bourbon, sweet vermouth,
dry vermouth, angostura

GINGER FIZZ \$24

gin, ginger liqueur, rosemary syrup, lemon, ginger beer

COSMO ROYALE \$26

citron vodka, chambord, curocao, st. germain,
lemon, bubbles

MONTESPRESSO \$23

amaro montenegro, raspberry, espresso

TANGERINE TEE TIME \$25

mezcal, dry vermouth, tangerine, lemon,
cinnamon agave

THE ROSELLE ROUGE \$23

hibiscus infused tequila, sweet vermouth, agave,
lemon, campari mist

WINE

CHAMPAGNE

champagne, gosset nv, ay, fr

champagne, perrier jouet blason rosé, eprenay, fr

champagne, 375 ml, krug nv, eprenay, fr

WHITE & ROSÉ

sauvignon blanc, cloudy bay, marlborough, nz

sancerre, domaine thiroit, loire, fr

aligoté 'close de la fortune' monopole, maison chanzy bouzeron, burgundy, fr

white rioja, muga, spain

chardonnay, soliste 'l'age d'or,' russian river valley, ca

côtes de provence, château saint-pierre 'eden,' provence, fr

RED

aglianico, giornata 'french camp,' paso robles, ca

cabernet sauvignon, far mountain, napa, ca

pinot noir, drew estate 'mid-elevation,' mendocino ridge, ca

pinot noir, domaine charton 'mercurey' vieilles vignes, burgundy, fr

chianti classico riserva, tenuta di arceno, tuscan, it

HOLIDAY SOMMELIER SELECTION BY THE BOTTLE

champagne, rare, reims, 2008

chardonnay, david arthur, napa, 2016

chardonnay, jermann 'where dreams,' friuli, 2021

château bouscalt, pessac-léognan blanc, bordeaux, 2020

estate cabernet, château montelena, calistoga, 2012

david arthur 'three acre,' 2014/2015

kosta browne beaune premier cru, cote de beaune, 2020

amarone della valpolicella, dal forno romano, 2010

BOTTLED BEERS

FROM THE NEIGHBORHOOD \$12

bo pils, east brothers, ca

betty ipa, hangar 24, ca

slap & tickle, brewery x, ca

grapefruit sculpin, ballast point, sd, ca

USUAL SUSPECTS \$10

peroni, italy

stella artois, belgium

guinness draught, irish

bud light & michelob ultra, missouri

coors light, colorado

pacifico, mexico

peroni 0, germany

glass bottle

\$29 \$140

\$32 \$145

- \$275

\$29 \$116

\$32 \$125

\$26 \$100

\$20 \$75

\$29 \$110

\$23 \$90

\$26 \$100

\$35 \$138

\$26 \$102

\$34 \$135

\$27 \$105

- \$410

- \$145

- \$168

- \$235

- \$320

- \$330

- \$390

- \$720

CHRISTMAS BEVERAGE

