



# PELICAN GRILL & BAR

CHRISTMAS DAY 2025

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## 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

- or -

### LOBSTER RISOTTO

 SHELLFISH/DAIRY

carnaroli rice, saffron, meyer lemon, chive oil

## SECOND 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

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**3 COURSE | \$150\* 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 LUNCH



# 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 thiot, 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

