



COMFORTS HOLIDAY MENU



COCKTAIL HOUR

- ARTISAN CHEESE PLATTER** \$150 (serves 10-15)
local artisan cheeses, mixed nuts, quince paste, served w/ sourdough toast points, beautifully arranged on a platter
- ROASTED SWEET POTATO HUMMUS** \$7.75 half pint
roasted sweet potato, tahini, garlic, honey, spices *gf
- POTATO LATKES** \$4.75
served w/ apple sauce & sour cream (add smoked salmon, \$3)
- DEVILED EGGS** \$1.95 (25 min)
topped w/ parsley, pesto or bacon *gf
- MINI WILD MUSHROOM RISOTTO CAKES** \$3.25 (25 min)
arborio rice, onions, wild mushrooms, garlic, parmigiano reggiano, herbs, white wine, panko, served w/ romesco (contains nuts)
- MINI DUNGENESS CRAB CAKES** \$5.95 (25 min)
sweet peppers, scallions, panko, served w/ roasted sweet pepper aioli
- THAI SOFT PRAWN SPRING ROLLS** \$4.50
fresh rice paper wrap, avocado, jicama, carrots, mint, served w/ sweet chili dipping sauce (vegetarian also available) *gf
- MINI PIGS-IN-A-BLANKET** \$3.25
miller's all-beef hot dog, wrapped in puff pastry, honey mustard & ketchup
- ASSORTED MINI QUESADILLAS** \$3.95 (25 min per flavor)
served w/ salsa, filled with your choice of:
- Black Bean & Corn, w/ crumbled feta, parmesan, Sonoma jack
- Mixed Wild Mushroom, w/ caramelized onions, Havarti, goat cheese
- Roasted Chicken, w/ poblano chilies, caramelized onions, feta, cilantro
- ROASTED WINTER SQUASH SOUP** \$16.95 (serves 3-4)
diced granny smith apples, fresh herbs, spices, vegetable stock *gf
- WINTER SONOMA GREEN SALAD** \$13.75 (serves 3-4)
Laura Chenel chèvre, dried cranberries, toasted pecans, organic Sonoma greens, sherry-dijon vinaigrette *gf



MAIN COURSE

ROAST BEEF TENDERLOIN \$52 per lb (5lb min)

garlic & herb-crusted Copper Creek tenderloin, horseradish aioli
(served sliced or whole) *gf

GARLIC-CRUSTED BONELESS PRIME RIB \$49 per lb (5lb min)

garlic & spice-crusted Copper Creek prime rib, au jus, horseradish crema
(served sliced or whole) *gf

SLOW-ROASTED BEEF BRISKET \$26 per lb

garlic, aromatic vegetables, herbs, red wine, served sliced *gf

HOBBS' BONELESS BAKED HAM \$26 per lb

brown sugar & dijon glaze, served sliced *gf

STUFFED MARY'S CORNISH GAME HEN \$28 (serves 2-3)

stuffed w/ wild rice pilaf, w/ leeks, pancetta, dried cherries, chicken stock,
glazed w/ a pomegranate-balsamic reduction *gf

SLOW-ROASTED, SLICED TURKEY BREAST \$18 per lb

rubbed w/ garlic, lemon, herbs *gf

WHOLE TURKEY BREAST \$18 per lb

choose from oven-ready (you cook at home) or slow-roasted *gf

HERB-CRUSTED FILET OF SALMON \$38 per lb

rubbed w/ garlic & fresh herbs, served w/ yogurt-dill sauce, available as
a whole side, or as individual filets *gf

ASSORTED LASAGNE \$65-70 (serves 9-12)

choose from: Vegetable Medley, Roasted Eggplant or Italian Sausage

COMFORTS' MAC' CHEESE \$65 (serves 9-12)

aged cheddar, parmesan, bread crumbs (add hobbs' baked ham, \$10)

SIDES

ROASTED GARLIC MASHED POTATOES \$10.50 per lb

russet potatoes, cream, butter, parsley *gf

POTATO, LEEK & WILD MUSHROOM GRATIN \$75 (serves 12-15)

gruyère, parmesan, herbs, cream, breadcrumb topping

CAULIFLOWER + SWEET PEPPER GRATIN \$15 per lb

slivered roasted sweet peppers, havarti, grana padano, garlic,
breadcrumb topping

PARMESAN-ROASTED BRUSSELS SPROUTS \$15 per lb

garlic, parmigiano reggiano *gf

PAN-SEARED GREEN BEANS \$15 per lb

fresh corn, toasted pine nuts, frizzled shallots, garlic *gf, vegan

CRANBERRY SAUCE \$7 half pint

fresh cranberries, orange juice, orange zest, ginger, cloves, cinnamon,
sugar *gf

HOUSE APPLE SAUCE \$6.75 half pint

fuji apples, cinnamon, sugar, apple juice *gf

TURKEY PAN GRAVY \$13 pint, \$26 quart

aromatic vegetables, herbs, turkey stock, pan drippings, sherry, flour

VEGETARIAN PORCINI GRAVY \$7 half pint, \$14 pint

porcini mushrooms, sherry, herbs, vegetable stock *gf

BAKED GOODIES

PANORAMA'S SILVER DOLLAR ROLLS \$6.50/6 rolls; \$13 dozen

CRANBERRY-CREAM CHEESE CAKE LOAF \$38 (serves 8-10)

BANANA OR PUMPKIN BREAD \$38 (serves 8-10)

with or without chocolate chips

INDIVIDUAL CHRISTMAS HO HO'S \$6.95

chocolate sponge cake, mint cream cheese filling & chocolate ganache

SIGNATURE LAYER CAKES \$65 (serves 10-12)

Red Velvet, "Almost Famous" Coconut, Classic Carrot, German
Chocolate, Old-Fashioned Chocolate, Chocolate-Caramel Cream

HOUSEMADE PIES \$40 (serves 8-10)

Pumpkin (\$36), Classic Pecan, Apple Crumb, Apple-Cranberry Crumb,
Double Chocolate Cream, Butterscotch Cream, Banana Cream,
Coconut Cream

HOUSEMADE MINI PIES \$11.50 (serves 2)

Pumpkin, Classic Pecan, Apple-Crumb

HOLIDAY SUGAR COOKIES & GINGERBREAD COOKIES \$3.50-3.95

chocolate-dipped Christmas trees and candy canes, and gingerbread
people