



Large Parties
Seasonal Menu
Spring 2018
3 Courses

*The C restaurant + bar is proud to
comply with Monterey Bay
Aquarium's Seafood Watch
Program, support local farms,
organically-grown ingredients and
sustainability.*

Executive Chef
Matt Bolton

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Restaurant General Manager
Katie Hoenes

~ Appetizer ~

Choice Of

Littleneck Clam Chowder

applewood smoked bacon, yukon gold potato

Caesar

hearts of romaine, white anchovy, parmesan crostini

Duck Confit & Grits

Liberty Farms duck, smoked gouda

~ Entrée~

Choice Of

Arctic Char

cauliflower gratin, wild mushrooms, thyme jus

10oz New York Steak

yukon potato gratin, blue lake beans, wild mushrooms, sauce bordelaise

Free Range Chicken

wild mushroom risotto, grilled cavalonero kale, natural jus

Butternut Squash Ravioli

hazelnut, bloomsdale spinach, sage-brown butter

~ Dessert ~

Choice Of

Chocolate Budino

valrhona chocolate, butterscotch, chocolate soil, maldon

Sorbet Trio

mango, blackberry-cabernet, blood orange



\$85++ (tax and 20% gratuity)

Contact Us For More Information & Bookings

831-375-4800