



## January Restaurant Month

**4 Courses for \$40**

*with optional wine pairings \$13*

### 1<sup>st</sup> course (choose one)

Winter Green Salad

watercress, braised endive, chicory, grilled radicchio, oranges, radish variations (gf, v)

Grilled Naan Pizzette

shaved brussel sprouts, walnuts, mascarpone, sherry vinegar reduction (vo)

- *Barrel 27 high on the hog Roussanne, Grenache Blanc, Viognier, Central Coast 2011* •

### 2nd course (choose one)

Split Pea and Caraway Soup

ham hock – sweet potato cornbread, buttermilk foam (vo)

Butternut Squash, Chestnut, and Cranberry Raviolo

brown butter, butternut puree, pink peppercorns, sage

- *Barrel 27 Right Hand Man Syrah, Central Coast 2012* •

### 3rd course (choose one)

Pan Seared Steel Head Trout

turnips, shaved fennel, braised potato, blood orange sauce (gf)

Roasted Chicken

barley – faro pilaf, rutabaga, beets, black onion – caraway jus

- *Barrel 27 Grenache, Central Coast 2011* •

### 4th course (choose one)

Caramelized Banana and Peanut butter Crepes

whipped peanut butter, caramelized banana Foster, banana ice cream

Robin's Vanilla Custard Butter Pudding

apricot & golden raisin compote, cinnamon crème anglaise

*Executive Chef: William Ouderkirk*

*Sommelier: Justin Brody*

*menu subject to slight changes*

**4095 Burton Drive, Cambria | [robinsrestaurant.com](http://robinsrestaurant.com) | 805-927-5007**