

# Christmas

menu

Thursday, Dec. 22 – Saturday, Dec. 24

## Starters

### Chicken Liver Mousse **GF**

\$9.95 4 oz jar (serves 3–5)

### Duck Confit **DF GF**

\$25.95 2 legs

### Gravlax **DF GF**

\$18.95 1/2 lb (serves 4–6)

### Smoked Salmon **DF GF**

\$18.95 1/2 lb (serves 4–6)

### Brandade de Morue **GF**

Made with whipped salt cod and mashed potatoes.

\$10.95 (serves 3–4)

### Picnic Pâté with Pistachios **DF GF**

Traditional country pâté made with chicken, pork, pancetta and warm spices.

\$8 1/2 lb (serves 4–6)

### Winter Vegetable Bisque with Saffron **GF V**

Made with roasted butternut squash and celery root, fragrant with saffron.

\$8 pint (serves 1–2)

\$16 quart (3–4)

### Crab & Spinach Dip **GF**

\$9.95 1/2 pint (serves 4–6)

### Artichoke & Parmigiano-Reggiano Spread **GF V**

\$9.95 1/2 pint (serves 4–6)

### Fig & Olive Tapenade **DF GF vegan**

\$9.95 1/2 pint (serves 4–6)

### Truffle Butter **GF V**

\$10.95 1/2 pint (serves 4–6)

## Main Courses

### Fra' Mani Sweet Apple Ham **GF**

Apple juice-marinated and lightly smoked. Comes with maple and crystallized ginger sauce.

\$45 2 lb (serves 4–5)

\$89 4 lb (8–10)

### Grilled Salmon with Chive & Preserved Lemon Yogurt Sauce **GF**

Marinated with white wine, garlic, capers and oregano. Comes with a bright sauce.

\$17.95 for 1 (serves 1)

\$53.85 for 3

\$107.70 for 6

### Butternut Squash & Spinach Cannelloni **V**

Egg pasta with roasted squash and ricotta, topped with sweet onion cream sauce.

\$15 for 4 (serves 2)

### Cassoulet **DF**

Traditional French bean stew with duck confit, ham hock, sausage and topped with a layer of toasted breadcrumbs.

\$22.95 large tray (serves 3–4)

\$60 extra large tray (7–9)

### Chicken Pot Pie

Hearty mix of chicken, mushrooms, potatoes and colorful vegetables.

\$10.50 small (serves 1–2)

\$45 large (6–8)

### Mushroom Harvest Pot Pie **V**

Savory mix of mushrooms, potatoes and colorful vegetables.

\$10.50 small (serves 1–2)

\$45 large (6–8)

## All the Fixings for Your Feast

Just add an entrée – \$190 kit (serves 6–8)

### Christmas Stuffing **V**

### Winter Greens Gratin **V**

### Dino Kale Salad with Persimmons & Blue Cheese **GF V**

### Roasted Brussels Sprouts **DF GF**

### Buttery Mashed Potatoes **GF V**

### Crostini **V**

### Artichoke & Parmigiano-Reggiano Spread **GF V**

### Fig & Olive Tapenade **DF GF vegan**

## Sides & Fixings

### Christmas Stuffing **V**

With apples, fennel, leeks, hazelnuts and orange zest.

\$8 pint (serves 2–3)

\$16 quart (4–6)

### Roasted Brussels Sprouts **DF GF**

With cranberries and crispy pancetta.

\$9 pint (serves 2–3)

\$18 quart (4–6)

### Winter Greens Gratin **V**

Creamy casserole with kale, chard and spinach.

\$10.50 small tray (serves 3–4)

\$21 large tray (5–8)

### Caramelized Root Vegetables **DF GF vegan**

Butternut squash, turnips, parsnips and rutabaga.

\$10 pint (serves 2–3)

\$20 quart (4–6)

### Dino Kale Salad with Persimmons & Blue Cheese **GF V**

With walnuts and a Moscatel vinaigrette.

\$19.95 (serves 4)

### Buttery Mashed Potatoes **GF V**

\$9 pint (serves 2–3)

\$18 quart (4–6)

## Desserts

Pies and tarts are 9 inches.

### Bûche de Noël **V**

Sponge cake rolled with chocolate mousse and decorated as a Yule log.

*Limited availability.*

\$68 (serves 10–14)

### Old Fashioned Fruitcake **V**

With candied and dried fruit, soaked in brandy.

\$26.95 (serves 8–10)

### Classic Pumpkin Pie **V**

Flavored with cinnamon, ginger, cloves and allspice.

\$25 (serves 6–8)

### Pecan Tart **V**

Caramelized brown sugar and pecans in a shortcrust.

\$35 (serves 6–8)

### Housemade Crème Fraîche **GF V**

\$4.50 5 oz (serves 2–4)

### Apple Crumble Pie **V**

Topped with brown sugar and cinnamon streusel.

\$35 (serves 6–8)

### Pie Shell **V**

Focus on your filling and let us take care of the crust with this buttery pie shell.

\$9 shell & top cover (serves 6–8)

\$9 2-shell pack (12–16)

Orders must be placed by noon, Tuesday, Dec. 20 for pickup Thursday, Dec. 22–Saturday, Dec. 24. Popular pickup time slots fill up early, so please plan ahead.

Menu items will be available in store during the holiday dates listed. We close at 6 PM on Christmas Eve and are closed Christmas Day.

Place pre-orders for pickup in the parking lot:

ONLINE  
[rockridgemarkethall.com/order-online](https://rockridgemarkethall.com/order-online)

PHONE  
**(510) 250-6001**

**DF** (dairy free) · **GF** (gluten free) · **V** (vegetarian) · **vegan**

Find menu ingredients and heating instructions at  
[rockridgemarkethall.com/order-online](https://rockridgemarkethall.com/order-online)

Rockridge Market Hall · 5655 College Avenue · Oakland, CA 94618  
[rockridgemarkethall.com](https://rockridgemarkethall.com)

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2022AT