

Christmas menu

Wednesday, Dec. 22 – Friday, Dec. 24

Starters

Gravlax **GF DF**

\$ 16.95 1/2 lb (serves 4 – 6)

Smoked Salmon **GF DF**

\$ 16.95 1/2 lb (serves 4 – 6)

Brandade de Morue

\$ 10.95 8 ounces (serves 4 – 6)

Crab & Spinach Dip **GF**

\$ 8.95 1/2 pint (serves 4 – 6)

Fig & Olive

Tapenade **vegan GF DF**

\$ 6.95 1/2 pint (serves 4 – 6)

Artichoke & Parmigiano-Reggiano Dip **V GF**

\$ 9.95 1/2 pint (serves 4 – 6)

Truffle Butter **V GF**

Slather onto crusty bread or toss with ravioli.

\$ 11 1/2 pint (serves 4 – 6)

Picnic Pâté with Pistachios

Made with chicken thigh meat, pork and pancetta and studded with pistachios.

\$ 7 1/2 lb (serves 4 – 6)

Chicken Liver Mousse **GF**

With port jelly. *Good Food Award* winner.

\$ 9.95 for 4 ounce jar (serves 2 – 4)

Winter Vegetable Bisque with Saffron **V**

Smooth, creamy and golden-hued. Made with roasted butternut squash and celery root, scented with saffron.

\$ 7 pint (serves 1 – 2)

\$ 14.00 quart (3 – 4)

Main Courses

Braised Duck Leg with Mushrooms

Tender, falling-off-the-bone duck with a hearty gravy of mushrooms and sweet Cipollini onions.

\$ 14.95 for 1 leg including sauce (serves 1)

\$ 44.50 for 3 legs \$ 88.95 for 6 legs

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

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

\$ 42 for 2 lbs including sauce (serves 4 – 5)

\$ 80 for 4 lbs including sauce (8 – 10)

Grilled Salmon with Chive & Preserved

Lemon Yogurt Sauce **GF**

Perfectly grilled with a bright, lemony sauce.

\$ 14.95 for 1 (serves 1)

\$ 44.85 for 3 \$ 89.70 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)

Chicken Pot Pie

Rich, hearty mix of chicken, mushrooms, Yukon Gold potatoes and colorful vegetables in a pastry crust.

\$ 10.50 small (serves 1 – 2) \$ 40 large (4 – 6)

Mushroom Harvest Pot Pie **V**

Savory mix of mushrooms, Yukon Gold potatoes and colorful vegetables in a pastry crust.

\$ 10.50 small (serves 1 – 2) \$ 40 large (4 – 6)

There's plenty more online: rockridgemarkethall.com/holidays

Holiday ingredients, gifts and treats, recipes, key dates and heating instructions.

All the Fixings for Your Feast

Just add an entrée (serves 6 – 8)

\$ 160 kit

Fig & Olive Tapenade vegan GF DF

Artichoke & Parmigiano-Reggiano Dip V GF

Crostini V

Dino Kale Salad with Persimmons & Blue Cheese GF V

Buttery Mashed Potatoes V GF

Christmas Stuffing V

Winter Greens Gratin V

Roasted Brussels Sprouts GF DF

Sides & Fixings

Dino Kale Salad with Persimmons & Blue Cheese V GF

With escarole, radicchio, walnuts and a Moscatel vinaigrette.

\$ 14.95 each (serves 4)

Winter Greens Gratin V

\$ 10.50 small (serves 3 – 4) \$ 21 large (5 – 8)

Caramelized Root Vegetables vegan GF DF

Butternut squash, turnips, parsnips, red onions and rutabaga.

\$ 8 pint (serves 2 – 3) \$ 16 quart (4 – 6)

Roasted Brussels Sprouts GF DF

With cranberries and crispy pancetta.

\$ 9 pint (serves 2 – 3) \$ 18 quart (4 – 6)

Buttery Mashed Potatoes V GF

\$ 8 pint (serves 2 – 3) \$ 16 quart (4 – 6)

Christmas Stuffing V

With toasted bread, roasted apples and fennel, leeks, hazelnuts and orange zest.

\$ 7 pint (serves 2 – 3) \$ 14 quart (4 – 6)

Metropolis Bakery Pull-Apart Rolls vegan DF

\$ 8.95 bag of 12

Desserts

Old Fashioned Fruitcake V

Brandy soaked, with California dried fruit and Italian candied fruit.

\$ 25.95 each (serves 8 – 10)

Pecan Tart V

Caramelized brown sugar and crunchy nuts baked in a tender shortcrust.

\$ 32 each (serves 6 – 8)

Bûche de Noël

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

\$ 65 each (serves 10 – 14)

Classic Pumpkin Pie V

\$ 3.50 slice (serves 1)

\$ 22 each (6 – 8)

Apple Crumble Pie V

Flaky pie crust filled with sweet, juicy apples and topped with brown sugar and cinnamon streusel.

\$ 32 each (serves 6 – 8)

Pre-orders close at noon two days before pickup dates (Dec. 22 – Dec. 24). **Pickup time slots fill up much earlier so please plan ahead.** Some items have limited availability.

Pre-orders are to be **picked up in our parking lot only**. Instructions will be sent via email.

The Christmas menu will be available in store during the holiday dates listed.

Place pre-orders:

ONLINE

rockridgemarkethall.com/order-online

PHONE

(510) 250-6001

On Christmas Eve we close early at 6 PM. We are closed Christmas Day.

Rockridge Market Hall - 5655 College Avenue - Oakland, CA 94618

rockridgemarkethall.com

market
hall
FOODS

market
hall
BAKERY

2021A1

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Ingredient List

Artichoke & Parmigiano-Reggiano Dip: Artichoke, extra virgin olive oil, Parmigiano-Reggiano, parmesan, shallots, garlic, thyme, salt, pepper. V, GF

Fig & Olive Tapenade Spread: Figs, olives, extra virgin olive oil, roasted garlic, salted capers, chile flakes, orange zest. Vegan, GF, DF

Crab & Spinach Dip: Crab, spinach, sour cream, onions, mayonnaise (cage free egg yolks, white wine vinegar, water, mustard powder, salt, white pepper, canola oil & lemon juice), extra virgin olive oil, garlic, Worcestershire sauce, salt, Tabasco, pepper. GF

Brandade de Morue: Salt cod, potatoes, cream, extra virgin olive oil, milk, garlic, onions, salt, bay leaves, thyme, black pepper, white pepper, breadcrumbs, chile flakes. GF

Truffle Butter: Butter, black truffle, shallots, extra virgin olive oil, salt, black pepper, truffle essence. V, GF

Crostini: Baguette, extra virgin olive oil, butter, garlic, salt, pepper. V

Chicken Liver Mousse: Chicken liver, butter, onions, Granny Smith apples, cream, sherry, salt, lemon juice, white pepper, sugar, red wine vinegar, gelatin, port wine. GF

Picnic Pâté with Pistachios: Chicken thigh meat, pork, pancetta, pistachios, pork fat, caul fat, black pepper, coriander, fennel seeds, clove, salt, garlic, sage, thyme, brandy, nutmeg, cinnamon, cayenne, bay leaf powder, nitrate, Dijon mustard. GF, DF

Truffle Mousse: Chicken liver, pork, eggs, pork fat, milk, truffles, wine, mushrooms, soy, garlic, mustard, gelatin, onion powder, lemon, xanthan gum, spices, flour, cognac, salt.

Duck Confit: Duck legs, salt, garlic, thyme, bay leaves, lemon zest. Poached in duck fat. GF, DF

Gravlax: Salmon, sugar, Aquavit, salt, dill, lemon, juniper, black pepper. GF, DF

House Smoked Salmon: Salmon, salt, sugar, juniper berries, coriander, white pepper. GF, DF

Chicken Pot Pie:

Filling: Chicken, mushrooms, onions, carrots, celery, potatoes, peas, chicken stock, extra virgin olive oil, flour, butter, cream, salt, parsley, oregano, thyme, mace, black pepper, white pepper.

Crust: Flour, butter, water, vinegar, salt.

Mushroom Harvest Pot Pie:

Filling: Mixed mushrooms (crimini, shiitake, dried porcini), onions, carrots, celery, potatoes, peas, chicken stock, extra virgin olive oil, flour, butter, cream, salt, parsley, oregano, thyme, mace, black pepper, white pepper.

Crust: Flour, butter, water, vinegar, salt. V

Winter Vegetable Bisque with Saffron: Butternut squash, turnips, celery root, white yams, granny smith apples, vegetable stock, leeks, onions, celery, carrots, garlic, milk, cream, butter, extra virgin olive oil, tomato paste, sugar, ginger, nutmeg, curry powder, saffron, cayenne, salt, pepper. V, GF

Vegan, V (Vegetarian), DF (Dairy Free), GF (Gluten Free)

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Braised Duck Leg with Mushrooms: Duck legs, red wine, onions, bacon, carrots, mushrooms (crimini, shiitake, oyster), chicken stock, flour, butter, tomato paste, thyme, oregano, bay leaves, salt, pepper, parsley.

Fra' Mani Sweet Apple Ham: Ham, apple juice, brown sugar, salt, vinegar, celery powder. GF, DF

Maple & Crystallized Ginger Glaze: Butter, maple syrup, brown sugar, crystallized ginger, salt. V, GF

Grilled Salmon with Preserved Lemon & Chive Yogurt Sauce: Salmon, lemon, extra virgin olive oil, oregano, white wine, garlic, caper, cilantro, salt, pepper. GF

Sauce: Yogurt, extra virgin olive oil, preserved lemons, chive, salt.

Butternut Squash & Spinach Cannelloni: Egg pasta, butternut squash, ricotta, onions, balsamic vinegar, spinach, eggs, extra virgin olive oil, parmesan, salt, thyme, black pepper. V

Dino Kale & Persimmon Salad: Kale, escarole, radicchio, persimmons, walnuts, blue cheese, moscatel vinegar, extra virgin olive oil, shallots, salt, pepper. GF, V

Caramelized Root Vegetables: Butternut squash, rutabaga, turnips, parsnips, red onions, extra virgin olive oil, salt, pepper. Vegan, GF, DF

Buttery Mashed Potatoes: Yukon Gold potatoes, butter, cream, salt, white pepper. V, GF

Winter Greens Gratin: Kale, spinach, onions, milk, cream, butter, extra virgin olive oil, parmesan, flour, salt, white pepper, thyme, mace, gruyere, parsley, bread. V

Roasted Brussels Sprouts with Cranberries & Crispy Pancetta: Brussels sprouts, extra virgin olive oil, dried cranberries, pancetta, red onion, salt, pepper. GF, DF

Christmas Stuffing: Bread, onions, apples, leeks, celery, carrots, vegetable stock, butter, extra virgin olive oil, hazelnuts, fennel, orange zest, sage, thyme, salt, black pepper, parsley. V

Metropolis Bakery Pull-Apart Rolls: Flour, water, sugar, vegetable oil, salt, yeast. Vegan

Chicken Stock and Chicken Demi: Chicken bones, leeks, carrots, celery, onion, garlic, bay leaves, black pepper, clove, thyme, parsley, sage, oregano. GF

Vegetable Stock: Carrots, celery, onion, mushrooms, leeks, potatoes, bay leaves, thyme, parsley, white pepper, tomatoes, extra virgin olive oil. Vegan, V, GF.

Kale Caesar Salad with Farro: Kale, croutons, farro.

Dressing: Extra virgin olive oil, anchovies, garlic, lemon, sherry vinegar, salt, pepper, parmesan, organic egg yolk, water.

Lasagne:

Egg pasta (all): Durum wheat flour, eggs, semolina flour.

Meat Ragù: Beef, pork, onions, carrots, celery, pancetta, garlic, extra virgin olive oil, milk, white wine, tomato paste, salt, thyme, bay leaves, pepper, ricotta, eggs, mozzarella, provolone, parmesan, tomatoes, red onions, garlic, extra virgin olive oil.

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Porcini & Truffle: Crimini mushrooms, milk, flour, butter, parmesan, onions, extra virgin olive oil, dried mushrooms, porcini powder, salt, cayenne, mace, truffle essence. V

Butternut Squash & Chard: Butternut squash, chard, onions, milk, butter, flour, parmesan, extra virgin olive oil, salt, thyme, mace, white pepper, black pepper. V

Bûche de Noël:

Cake: Eggs, flour, sugar, canola oil, cornstarch, baking powder, vanilla, cream of tartar, salt.

Filling: Chocolate, eggs, cream, sugar, salt.

Frosting: Chocolate, cream.

Decorations: may include chocolate, sugar, eggs, assorted colorings.

Fruitcake: Dried and candied fruits (raisins, currants, apricots, cherries, prunes, orange peel, lemon peel, figs, ginger), flour, butter, sugar, eggs, brandy, vanilla, almond, lemon, spices (allspice, cinnamon, nutmeg, mace, clove, coriander, ginger), baking powder, baking soda, salt. V

Classic Pumpkin Pie: Pumpkin, eggs, cream, sugar, butter, rum, flour, lemon, cinnamon, ginger, cloves, allspice, salt. V

Pecan Tart: Sugar, pecans, eggs, flour, butter, vanilla, salt. V

Apple Crumble Pie: Apples, flour, butter, sugar, salt, vanilla, vinegar, lemon, cinnamon, egg. V

Housemade Crème Fraîche: Cream, sour cream. V, GF

Pie Shell: Flour, butter, water, vinegar, salt. V

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