

New Year's menu

Wednesday, Dec. 29 – Friday, Dec. 31

Dips & Spreads

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

\$ 9.95 1/2 pint each (serves 4 – 6)

Crab & Spinach Dip **GF**

\$ 8.95 1/2 pint each (serves 4 – 6)

Fig & Olive Tapenade **vegan GF DF**

\$ 6.95 1/2 pint each (serves 4 – 6)

Smoked Salmon Spread **GF**

\$ 7.95 1/2 pint each (serves 4 – 6)

Brandade de Morue

\$ 10.95 8 ounces (serves 4 – 6)

Crostini **v**

Perfect for dips, pâté or cheese.

\$ 5.95 bag (1/2 pound)

Nibbles & Starters

Chicken Liver Mousse **GF**

With port jelly. *Good Food Award* winner.

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

Picnic Pâté with Pistachios

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

\$ 7 1/2 lb (serves 4–6)

Gravlax **GF DF**

\$ 16.95 1/2 lb (serves 4 – 6)

Smoked Salmon **GF DF**

\$ 16.95 1/2 lb (serves 4 – 6)

Mixed Pickled Vegetables **vegan GF DF**

Our *Good Food Award* winning pickles.

\$ 12.95 for 16 ounce jar

Gorgonzola-Stuffed Dates & Prosciutto **GF**

With nuts and Nocellara olives.

\$ 12.95 each (serves 2)

Crab Cakes with Spicy Rémoulade

\$ 19.95 dozen

Salt Cod Fritters with Espelette Aioli

\$ 15.95 dozen

Spiced Chicken Meatballs in Green Chile Sauce

Cumin-flecked meatballs in a vibrant green, slightly spicy sauce.

\$ 16 for 8 meatballs

Traditional Deviled Eggs **v GF DF**

Cage-free eggs with mustard-spiked filling.

\$ 7.25 half dozen

Seeds & Cheese Crackle **v GF**

Irresistible crisps of Asiago and Fontina cheese loaded with sesame, pumpkin, sunflower and poppy seeds. Enjoy as snacks or over salads.

\$ 5.50 small (serves 3 – 5) \$ 9.95 large (6 – 10)

Savory Little Pastries

These come frozen with easy heating instructions so you can be ready for extra helpings or sudden cravings.

Empanadillas

\$ 11.95 dozen

SPICY BEEF

WILD MUSHROOM **v**

GOAT CHEESE & FIG **v**

Phyllo Triangles & Cigars

\$ 11.95 dozen

SPINACH & FETA TRIANGLES **v**

MOROCCAN CHICKEN CIGARS

Dinner is Served

Paella with Chicken, Chorizo & Shrimp **GF DF**

Saffron and pimentón-infused rice, studded with chicken, chorizo, shrimp, peppers and olives.

\$15 small tray (serves 2 – 3)

\$30 large tray (4 – 6)

Beef Bourguignon **DF**

A classic — beef and aromatic vegetables cooked in red wine until meltingly tender and deeply flavorful.

\$20.95 small tray (serves 2 – 3)

\$41.90 large tray (4 – 6)

Sides that Shine

Truffled Potato Gratin **V**

Tender potato slices and earthy mushrooms, fragrant with truffles.

\$16 large tray (serves 4 – 5)

\$45 extra large tray (9 – 13)

Honey-Glazed Brussels Sprouts **V GF DF**

Honey, sherry vinegar and a dash of red pepper flakes make these irresistible.

\$9 pint (serves 2 – 3)

\$18 quart (4 – 6)

Radicchio, Fennel & Roasted Beets Salad **V GF**

With endive, arugula, feta, almonds and citrus vinaigrette.

\$14.95 each (serves 4)

Desserts

Chocolate Pot de Crème **V GF**

A smooth, luscious chocolate pudding.

\$4.95 each (serves 1)

Citrus Verrine **GF**

Creamy, citrus-steeped panna cotta topped with citrus segments set in gelée.

\$6.95 each (serves 1)

Éclairs **V**

Classic choux pastry filled with pastry cream and glazed with chocolate ganache.

\$4.95 each (serves 1)

First Day Brunch

Quiche

LORRAINE (BACON & SWISS)

\$26 (serves 6 – 8)

SPINACH & MUSHROOM **V**

\$24 (serves 6 – 8)

Cheese Blintzes **V**

Come with a side of winter fruit preserves.

\$9.95 for 4 (serves 2 – 4)

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

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

Pre-orders close at noon two days before pickup dates (Dec. 29 – Dec. 31). **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 New Year's menu will be available in store during the holiday dates listed.

Place pre-orders:

ONLINE

rockridgemarkethall.com/order-online

PHONE

(510) 250-6001

On New Year's Eve we close early at 6 PM. We are closed New Year's Day.

New Year's

menu

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Ingredient List

Empanadillas:

Pastry (all): Flour, butter, water, salt.

Spicy Beef: Ground beef, extra virgin olive oil, spinach, onion, garlic, feta, mozzarella, provolone, cumin, coriander, sumac, Marash chile, chile flakes, tomato paste, tomatoes, parsley, salt, pepper.

Wild Mushroom: Crimini mushrooms, dried porcini mushrooms, onions, shallots, garlic, extra virgin olive oil, fresh thyme, sherry, ricotta, mozzarella, provolone, salt, pepper. V

Goat Cheese & Fig: Goat cheese, dried figs, shallots, mozzarella, provolone, moscatel vinegar, salt, pepper, lemon zest. V

Phyllo Triangles & Cigars:

Spinach & Feta Triangles: Phyllo pastry, feta cheese, cream cheese, spinach, extra virgin olive oil, onion, butter, dill. V

Moroccan Chicken Cigars: Phyllo pastry, butter, chicken, onions, lemon, parsley, cilantro, ginger, cumin, coriander, saffron, pimento, turmeric, cayenne, salt, cinnamon.

Smoked Salmon Spread: Smoked salmon, salt, black pepper, shallot, capers, lemon juice, lemon zest, butter, cream cheese, smoked salmon, parsley GF

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

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

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

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

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

Les Trois Petits Cochons 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

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

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Mixed Pickled Vegetables: Mixed vegetables, vinegar, sugar, salt, pepperoncini, green olives, jalapeño, onions, mustard seeds, coriander, chile flakes, oregano. Vegan, GF, DF

Gorgonzola-Stuffed Dates & Prosciutto: Gorgonzola, dried dates, prosciutto. GF

Crab Cakes with Spicy Rémolade: Crab, onion, butter, eggs, mayonnaise (cage free egg yolks, white wine vinegar, water, mustard powder, salt, white pepper, canola oil & lemon juice), celery, panko, lemon, salt, horseradish, parsley, mustard powder, thyme, Tabasco, paprika, old bay seasoning, black pepper.

Remoulade: shallot, celery, garlic, chili sauce, grainy mustard, horseradish, thyme, Worcestershire sauce, Tabasco, salt, black pepper, paprika, parsley.

Salt Cod Fritters with Espelette Aioli: Salt cod, milk, onion, bay leaves, thyme, black pepper, potatoes, extra virgin olive oil, garlic, chile flake, egg, cream, parsley, lemon, salt, baking powder, white pepper, panko breadcrumbs.

Aioli: Egg yolk, lemon juice, extra virgin olive oil, Espelette pepper, salt, pepper.

Spiced Chicken Meatballs in Green Chile Sauce: Ground chicken thigh and breast meat, garlic, bread, milk, eggs, cumin, chile flakes, lemon, Worcestershire sauce, salt, pepper. Sauce: Chicken stock, olive oil, cilantro, parsley, jalapeno, garlic, lemon, salt, pepper.

Traditional Deviled Eggs: Eggs, mayonnaise (cage free egg yolks, white wine vinegar, water, mustard powder, salt, white pepper, canola oil & lemon juice), mustard, paprika, Tabasco, salt, white pepper. V, GF, DF

Seeds & Cheese Crackle: Seed mix (sesame, poppy, flax, pumpkin, sunflower), cheese blend (asiago, fontina), salt. V, GF

Paella with Chicken, Chorizo & Shrimp: Arborio rice, chicken thigh meat, shrimp, chorizo (pork), chicken stock, sherry wine, peas, carrots, green olives, onions, red peppers, extra virgin olive oil, capers, parsley, garlic, pimenton, saffron, cayenne, white & black pepper, salt. GF, DF

Beef Bourguignon: Beef, mushrooms, extra virgin olive oil, onions, pancetta, red wine, tomatoes, beef stock, flour, garlic, thyme, rosemary, pimentón, salt, pepper, bay leaves. DF

Truffled Potato Gratin: Potatoes, cream, porcini mushrooms, milk, butter, flour, porcini powder, parmesan cheese, shallots, sherry, extra virgin olive oil, truffle essence, parsley, breadcrumbs, mace, salt, white pepper. V

Honey-glazed Brussels Sprouts: Brussels sprouts, green onions, extra virgin olive oil, honey, sherry vinegar, lemon zest, chile flakes, salt, pepper. V, GF, DF

Radicchio, Fennel & Roasted Beets Salad: Radicchio, fennel, beets, endive, arugula, almonds, feta, olive oil, lime juice, shallots, salt, pepper. 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.

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

market hall **FOODS & BAKERY**

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Lasagne:

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

Beef 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.

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

Chocolate Pot de Crème: Cream, egg, chocolate, milk, sugar, vanilla, salt. V, GF

Citrus Verrine: Cream, milk, vanilla, sugar, salt, gelatin, water, orange. GF

Éclair: Flour, milk, eggs, butter, cream, sugar, chocolate, cornstarch, vanilla & salt.

Cheese Blintzes:

Filling: Ricotta, farmer's cheese, eggs, sugar, lemon zest, vanilla, salt.

Blintz: Flour, milk, eggs, butter, sugar, salt. Fruit Compote: Quince, apples, dried cherries, wine, orange juice, lemon, cinnamon, vanilla, crystalized ginger, honey, cardamom. V

Quiche:

Crust (all): flour, butter, vinegar, salt.

Lorraine: crème fraîche, eggs, Emmental cheese, bacon, salt, white pepper.

Spinach & Mushroom: Crème fraîche, egg, spinach, mushrooms, Emmental cheese, salt, white pepper. V

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

market hall **FOODS & BAKERY**