



1st Course

Cup of Lobster Bisque

&

Smoked Diver Scallop on Petite Bagel with

Whipped Delicatessen Style Cream Cheese

2nd Course

Australian Leg of Lamb with Sauce Bordelaise, Creamy Polenta,

Fresh Local Mint Pesto and Local Collard Green Potato Gratin

3rd Course

Ginger Bread Snap with Vanilla Bean Custard and House Made Lemon Curd

\$45 per person

Optional Sommelier Paired Wine: \$28

Chardonnay, Paul Hobbs

Meritage, Woof 'n Rose

Warm Seasonally Spiced Cider-Mulled Wine

Entrees

Soz Bavette Steak with House Truffle Butter, Chef's Savory 'Motor Oil' Aioli, Sweet Potato Purée and Butternut Squash – Wilted Kale 28.95

Pecan Crusted Rack of Lamb with Chef's Barbecue Sauce, Blended Quinoa, and Butternut Squash – Wilted Kale G/F **Half Rack** 27.95 **Full Rack** 54.95

Sesame Checkerboard Ahi Tuna with Sweet Potato Purée, Tempura Avocado, Wild Caught Diver Scallop, and Butternut Squash – Wilted Kale 33.95

Chicken Cordon Bleu Stuffed with Prosciutto & Jarlsburg Cheese, with Lemon Beurre Blanc, Braised Red Cabbage and Butternut Squash – Wilted Kale 24.95

Vegan/Gluten-Free Tempeh Veggie-Loaf Savory and House Made, with Sweet Potato Purée, Braised Red Cabbage, House Quinoa and Pear-Jicama Slaw VEG G/F 19.95

Desserts

Jeremy's Apple Cobbler: Oven Warmed, with Vanilla Ice Cream & Caramel Brandy Sauce 9.95

Chef's Crème Brûlée of the Day: Chilled Custard, Caramelized Sugar G/F 10.95

Chef's Cheesecake of the Day 10.95

Three Chocolate Crème Puffs: With French Vanilla Bean Ice Cream and Chef's Espresso-Chocolate Sauce 9.95

California Cheese Board

Cheeses are accompanied by fresh Apples, Black Truffle Salumi, Pickled Cucumbers, Assorted Olives, and Fig Chutney G/F 18.95



Automatic gratuity of 18% will be added to parties of six or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Due to normal kitchen operations, we cannot guarantee an Allergen Free Environment. You Must Notify Your Server If You Would Like Your Dish Prepared Gluten Free.

Beer and Hard Cider

Six Rotating Draft Beers Available 7.50 Bottled: Coors Light, Dos Equis or Non-Alcoholic 4.00

- 12oz Harvest Apple Hard Cider, *Julian Hard Cider* 5.95
- 22oz Julian Apple Pie or Cherry Bomb Hard Cider, *Julian Hard Cider* 11.00

Bubbles and Sweets

- Julian Triple-Apple 'Sangria': Made with Local Julian Apple Wine, Julian Sparkling Apple Wine, and Julian Fresh Pressed Apple Cider 14.00
 - Julian Fresh-Pressed Apple Cider Mimosa 10.00
- Apple Wine, Volcan Mtn., Julian 11/40 ●Sparkling Apple Wine, Volcan Mtn., Julian 11/40
- Hot Mulled Red Wine with Seasonal Spices by the Mug 7

White & Rosé Wine by the Glass

- Chardonnay, Carmenet, California 6/21
- Sauvignon Blanc, Rombauer, Napa 13/48
- Pinot Grigio, Caposaldo, Italy 8/28
- Rosé of Zinfandel, Volcan Mtn., S.Coast 7.50/26

Red Wine by the Glass

- Cabernet Sauvignon, Aquinas, Napa 13/48
- Merlot, Robert Hall, Paso Robles 10/36
- Meritage, Woof 'n Rose, Ramona 14/52
- Malbec, Mil Piedras, Argentina 8/28

Non-Alcoholic Beverages

- Local Fresh Pressed Julian Apple Cider, served fresh over ice or hot with mulling spices. 4.95
- Apple Palmer (Iced Tea/Fresh Apple Cider) 3.75 Fresh Brewed Black Iced Tea 2.95
- Coke, Diet Coke or 7up 3.15 **Bottled Soda:** Ginger, Root Beer, Vanilla or Orange Cream 4.00
- Sparkling Apple Cider 4.00 Bottled Mineral Water 4.00 Bottled Sparkling Water 4.25
- Hot Chocolate with Whip Cream 4.50 Hot Tea (Black, Green or Herbal) 3.95

Café Moto Fair Trade/ Organic, Caffeinated or Decaffeinated Drip Coffee: 3.95

Café Moto Fair Trade/ Organic French Press Coffee for One or Two: 5.50/8.50

●**Locally Produced less than 45 miles from your table!** [Full Wine List Available Upon Request.](#)

Beverage selections from both Chef Jeremy Manley and his sister, Certified Sommelier Brigida Williams.

www.jeremysonthehill.com



Happy Holidays from Jeremy's on the Hill!

Thank you for joining our family here at Jeremy's. Please understand that we will not be able to accommodate any special sides or substitutions due to the business of this wonderful holiday, this includes multiple split checks.

Appetizing Starters & Light Grazing

Soup Du Jour Cup 6.95 Bowl 8.95 **Lobster Bisque** Cup 7.95 Bowl 9.95

Pumpkin Almond Bisque Cup 6.95 Bowl 8.95 G/F

Cheese Board with a variety of cheeses, accompanied by Apples,

Black Truffle Salumi, Pickled Cucumbers, Olives, and Fig Chutney G/F 18.95

Vegetarian Tofu Satay with Peanut Sauce 9.95

Jeremy's Famous Brussels Sprouts: Served Crispy in House Ponzu Sauce made with Red Pepper Flakes, Brown Sugar and Ginger Root.

Half Order 6.95

Full Order 9.95

Braised Pork Shoulder Mac & Cheese with Creamy Béchamel Sauce 9.95

Classic Macaroni and Cheddar Cheese 6.00

Farm-Fresh Green Salads

Julian Apple Salad with Mixed Organic Greens with Apples, Candied Nuts,

Red Wine-Sage-Vinaigrette, Blue Cheese Dressing and Blue Cheese Crumbles G/F 10.95

Organic Side Salad with Red-Wine-Sage Vinaigrette, Mixed Veggies & Parmesan 4.95