



*Jeremy's*



*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.

*Starters & Light Grazing*

**Vegan Butternut Squash Soup** Bowl 10.00 G/F    **Lobster Bisque** Bowl 11.95

**Jeremy's Famous Brussels Sprouts:** Served Crispy in Ponzu Sauce. 10.00

**Ahi Poke** with Sesame Wakami, Fried Wonton and Ginger Citrus Ponzu 16.00

**Oysters Rockefeller** on the Half Shell with Hollandaise 16.00

**Prosciutto Wrapped Asparagus** with Panko Crusted Puff Pastry and Bearnaise Sauce 13.00 G/F

**Spinach Salad** with Balsamic Vinaigrette, Point Reyes Bleu Cheese, Apples and Candied Pecans 11.95 G/F

**Organic Side Salad** with Red-Wine-Sage Vinaigrette, Mixed Veggies and Parmesan Cheese 6.95 G/F



**HOLIDAY SPECIAL**



**1<sup>st</sup> Course**

**Lobster Bisque or Butternut Squash Soup** G/F VEG

**2<sup>nd</sup> Course**

**Spinach Salad with Balsamic Vinaigrette, Point Reyes Bleu Cheese,  
Sliced Apples and Candied Pecans** G/F

**3<sup>rd</sup> Course**

**Holiday Surf and Turf with 6oz Filet Mignon, Oscar Style Lobster Tail,  
Herbed Butter, Potatoes Au Gratin and Grilled Asparagus**

**4<sup>th</sup> Course**

**Classic Apple Strudel with Brandy-Caramel Sauce and Vanilla Ice Cream**

\$85

*Festive Entrees*

**Beef Wellington** with Goose Liver Pate, Cabernet Sauvignon Wild Mushroom Demi-Glace, Portobello Risotto and Mascarpone Creamed Spinach 45.00 G/F

**Lavender Pomegranate Roasted Duck Breast** with Baby Turnips and Baby Bok Choy 40.00 G/F

**Herb Crusted Rack of Lamb** with Mint and Pomegranate Demi Glace, Creamy Polenta and Grilled Asparagus.    Half Rack 31.95    Full Rack 58.95

**Merlot Braised Short Rib** with Wasabi Roasted Garlic Mash, Olive Oil-Rosemary Poached Cherry Tomatoes and Haricots Verts. 35.95

**Coriander Crusted Salmon** with Dijon Mousse, Saffron Risotto and Baby Bok Choy 38.00 G/F

**Ratatouille:** Portobello Ratatouille Stack with Red Bell Pepper Coulis, Balsamic Reduction, Quinoa, Sautéed Baby Bok Choy and Spinach. 29.95 G/F VEG



## *Desserts*

- Classic Apple Strudel** with Brandy-Caramel Sauce and Vanilla Ice Cream 11.00  
**Chambord Raspberry Crème Brûlée** Chilled Custard, Caramelized Sugar 10.00 G/F  
**Chef's Egg Nog Cheesecake** 10.00  
**Triple Layer Cream Cheese Carrot Cake** 12.00 G/F

## Beverages

- Local Fresh Pressed **Julian Apple Cider** served over ice 4.00  
Apple Palmer (Iced Tea/Julian Apple Cider) 4.50 Fresh Brewed Black Iced Tea 3.00  
Sparkling Apple Cider 4.00 Coke, Diet, Sprite: 3.50 Sparkling Water 4.00  
**Bottled Soda:** Henry Weinhard Soda (ask your server) or Ginger Soda 4.50  
Hot Chocolate with Whip Cream 4.00 Hot Tea (Black, Green and Herbal) 4.00  
**Café Moto** Fair Trade/ Organic, Caffeinated or Decaffeinated Drip Coffee: 4.00

## Beer, Hard Cider and More

- Choice of Rotating Draft Beers: 9.00 Bottled: Coors Light, Dos Equis or Non-Alcoholic 4.50  
**Julian Hard Cider:** ●12oz Harvest Apple Hard Cider 6.95 ●22oz Julian Apple Pie or Cherry Bomb 13.00

## -Wines By the Glass-

White and Rose Wines:	5oz./8oz./Bottle
● <b>Viognier</b> , Julian Winery ( <i>Ramona, CA</i> ) From grapes grown by our staff in Ramona!	8/12.50/36
● <b>Sauvignon Blanc</b> , Hart Winery ( <i>Temecula, CA</i> ) Ripe, well balanced herbal notes with zesty acidity.	7/11/30
<b>Chardonnay</b> , Provenance ( <i>Carneros, CA</i> ) Peach, cream, baking spices and well integrated oak.	9/14/40
<b>Pinot Grigio</b> , Forest Glen ( <i>California</i> ) Dry-yet-fruity, light body, great acidity and no oak.	6.50/10/26
<b>Riesling</b> , Bles Ferber ( <i>Mosel, Germany</i> ) This River Bend Riesling is sweet with notes of stone fruit.	7/11/30
● <b>Rosé 'Kiss me Cate'</b> , Grant James, ( <i>Ramona, CA</i> ) Sweeter style with beautiful berries.	7/11/30
Red Wines:	
● <b>Volantis</b> , Vineyard Grant James ( <i>Ramona, CA</i> ) Smooth estate blend of Cab, Merlot & Petite Sirah.	10/15/45
● <b>Cabernet Franc</b> , Corazon ( <i>Mesa Grande, CA</i> ) Cherry fruit, dry and light bodied. Sustainably farmed.	10/15/45
<b>Zinfandel</b> , Bliss ( <i>Mendocino, CA</i> ) A nice lighter bodied, lightly jammy, easy drinking Zin.	8/12/34
<b>Merlot</b> , Bliss ( <i>Mendocino, CA</i> ) Estate Merlot with aromas of black cherry with a hint of oak.	7/11/33
<b>Pinot Noir</b> , Balletto ( <i>Russian River, CA</i> ) Reserve Estate Pinot is luscious with dark fruit and earth.	10/15/45
Bubbles and Sweets:	5oz./Bottle
● <b>Sparkling Apple Wine</b> , Volcan Mtn. ( <i>Julian, CA</i> ) "Pomme D' Amour" lightly sweet with crisp acidity.	9/40
<b>Sparkling Brut</b> , Veuve Du Vernay ( <i>France</i> ) This delightful wine is full of delicate apple and pear.	'Split' 7.00
<b>Prosecco</b> , Bivio ( <i>Veneto, Italy</i> ) Pear, clementine and white apple are lifted by soft acidity.	7/30
● <b>Julian Apple Cider Mimosa</b> A refreshing mix of Sparkling Wine and Julian Apple Cider.	8.50
● <b>The Julian Triple-Apple</b> Julian Apple Wine, Sparkling Apple Wine and Fresh Cider.	14.00
● <b>Julian Gold</b> , Menghini ( <i>Julian, CA</i> ) Deliciously sweet dessert wine of Muscat Canelli.	2.5oz pour 6.00
<b>Tawny Port</b> , Gloria ( <i>Oporto, Portugal</i> ) Outstanding red fruit with wood aging on the finish.	2.5oz pour 5.00
<b>Club Tawny Port</b> , Penfolds ( <i>Southern Australia</i> ) Spicy with caramel, cinnamon and tarry flavors.	2.5oz pour 10.00
<b>Grandfather 20 Year 'Rare Tawny'</b> , Penfolds ( <i>Southern Australia</i> ) 97 Points! Solera aged extended wood maturation. Intense aromas of raisin, fruitcake, liquorice and roasted walnuts.	1 oz 10.00 2.5 oz 20.00

## - By the Bottle -

Bubbles:	
<b>Sparkling Brut</b> , Bouvet ( <i>Loire, France</i> ) Chenin Blanc, toasty with notes of citrus.	-/30
<b>Blanc de Blancs</b> , Frank Family ( <i>Carneros, CA</i> ) Green apple, brioche, toasted almond and crème brûlée.	-/85
<b>Sparkling Rosé</b> , InterSekt ( <i>Rheingau, Germany</i> ) Extra Dry with fresh cherries and cream with notes of rose.	-/35
White:	
● <b>Arneis</b> , La Serenissima ( <i>Warner Springs, CA</i> ) Aromatics of green apple, lime, and pears. Fresh and crisp.	-/30
<b>Chardonnay</b> , Hatcher ( <i>Calaveras County, CA</i> ) 'Baby Rombauer' with hints of vanilla and butterscotch.	-/37
<b>Chardonnay</b> , Frank Family ( <i>Napa, CA</i> ) Full-bodied and creamy with lively acidity and subtle oak toast.	-/75
<b>Roussanne</b> , Cass Vineyards ( <i>Paso Robles, CA</i> ) Golden Delicious Apples with Almond and Chamomile.	-/40
Red:	
<b>Cabernet Sauvignon</b> , Penfolds ( <i>South Australia</i> ) Red, blue and black fruits melded with spiced cinnamon.	-/45
<b>Cabernet Sauvignon</b> , Frank Family ( <i>Napa, CA</i> ) Aromas of cocoa and blackberry; full bodied and a long finish.	-/75
<b>Cabernet Sauvignon</b> , Frank Family ( <i>Rutherford, CA</i> ) 94 point, Rutherford Reserve 2014. Sommeliers Choice!	-/125
● <b>Merlot</b> , Vineyard Grant James ( <i>Ramona, CA</i> ) Ripe with great acidity and gentle tannins. Food friendly	-/45
● <b>Happy Tails</b> , Woof 'n Rose ( <i>Ramona, CA</i> ) This Merlot/Cab blend is a big, bold, award winning local!	-/48
● <b>Malbec</b> , Volcan Mountain ( <i>Warner Springs, CA</i> ) Full-bodied with notes of blackberry, tobacco, and spice.	-/45
<b>Cinq Cepages</b> , Chateau St. Jean ( <i>Sonoma, CA</i> ) Full-bodied, 92 point, 2014 Bordeaux Blend.	-/125
<b>Pinot Noir</b> , Frank Family ( <i>Carneros, CA</i> ) Balanced flavors of red licorice, clove, earth and cherries.	-/65
● <b>Syrah</b> , Edwards Vineyard ( <i>Ramona, CA</i> ) 100% Estate Grown, aged in Mature Oak—supple tannin.	-/40
<b>Syrah</b> , Robert Hall ( <i>Paso Robles, CA</i> ) 94 points. Nuances of blackberry and cocoa with smoke and spice.	-/38
<b>Petite Sirah</b> , Frank Family ( <i>Napa, CA</i> ) Aromas of baked blackberries, plums, and blueberries.	-/50
● <b>Sangiovese</b> Ramona Ranch ( <i>Ramona, CA</i> ) From San Diego's only Certified Sustainable Winery!	-/54
● <b>Italian Blend</b> , Chuparosa Vin. ( <i>Ramona, CA</i> ) 100% Estate made in the Super Tuscan style. 1 year oak	-/75

