

the crow bar and kitchen

2325 e. coast highway, corona del mar, ca 92625
www.thecrowbarcdm.com
open daily 11 a.m. lunch / dinner / late night
new year's eve menu | 2011



pre fixe

three courses or four courses

begin - choose one or two

white asparagus velonté

charred citrus cream and domestic caviar

sweet potato dumplings

sauce mornay and shaved winter truffles

house made meatballs

house made spicy tomato sauce, basil, smoked mozzarella, rustic bread

sausage trio w/fresh baked pretzel*

smoked cheddar bratwurst, spicy polish sausage, nuerinberger bratwurst w/spicy mustard, 'crow' sauerkraut, house made green tomato chow chow

roasted pumpkin and pancetta risotto

pecorino and fried organic ranch egg

serrano ham wrapped figs*

blue cheese and wild frisee, pepitas, port syrup

selection of charcuterie*

jamon serrano ham, sweet coppa, salchichon di vic, sorbia

chefs selection of artisan cheeses (3)

w/honey, mini toasts

salad of winter apples

wild arugula, smoked goat cheese, black currant dressing

caesar salad *

chopped romaine, organic avocado, shaved parmesan, sunflower seeds

flatbread 2012

melted french brie, herb oil, truffles, fried organic ranch egg

torchon of la belle farms foie gras

cranberry jelly and pistachio butter, butter bisquits

the crow bar and kitchen supports farms, ranches and fisheries that are guided by principles of sustainability. we procure meat and fowl raised in a humane and wholesome way, locally sourced organic produce, fish from conscientious fishmongers, artisan cheeses and cured meats from small local purveyors and custom-made bread from expert bakers. sauces and dressings are made in house from the freshest ingredients.

think local, eat global

second - choose one plates

new year resolution salad *

shaved winter vegetables and garden greens, crispy pancetta, pecorino cheese, pomegranate dressing, grilled natural chicken breast

pan seared scottish salmon *

briased winter vegetables, chicken oysters, brown chicken jus

chicken cacciatore pot au feu *

capers and garden oregano, organic tomatoes

bbq pork chop *

creamed corn and potato cake, crow bbq sauce

grilled natural new york block

parmesan polenta, portabello mushroom, red wine jus

the crow 'black label' burger *

8 oz signature blend includes 21 day, dry aged prime rib eye, w/bone marrow butter & caramelized onions, potato bun, choice of fries

sweet - choose one

chocolate molten cake

tehitian vanilla and peppermint

pumpkin spice cake

salted caramel and sour cream sorbet

selection of gelato w/biscotti

choose three

pistachio sicilia, double chocolate mint & belgian chocolate chip, caramel brown sugar swirl, vanilla bean banana, cinnamon

sides a la carte

duck fat fries, truffle allioli* / 8

sweet potato fries, cabrales allioli* / 7.5

shoestring fries* / 5

green bean fries* / 6

vidalia onion rings, buttermilk dressing / 6

house made salt n' vinegar chips* / 4

skillet mac n'cheese / 8

roasted vegetables / 7

- the crow bar and kitchen t-shirts available (ask your server)
- for parties of 6 or more, a 20% table charge will be added
- gift cards available (ask your server)

all cooking oils are transfat free and recycled into biodiesel fuels

executive chef - john cuevas

12/31/2011

*available gluten-free upon request

not responsible for lost or stolen items

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the crow bar and kitchen

is committed to establishing a new category of neighborhood restaurant that will maintain the classic attributes of comfort and affordability while delivering superior food and service to its guests. We aim to bring people closer to the production of their food, both by incorporating local, regional and sustainably-grown ingredients, whenever possible, and by introducing folks to the people who make their meal possible.

