



Annual Dinner Dining Selections

511

511 Second Street, Eureka

MENU

1. Polenta Crostini

Shiitake mushroom marsala, parmesan cheese and herbs

2. Wood Fried Steelhead

Lobster risotto, roasted brussels sprouts & carrots, lobster sauce, lemon garlic butter

Dessert

Flourless Chocolate Tort

Chocolate ganache, whipped cream, berries and finishing salt

SPONSORED BY:



A Taste of Bim

613 Third Street, Eureka

MENU

1. Rasta Pasta

Vegan option includes Soup of the Day or Savory Cucumber Salad

2. Seafood Stew

Includes fish, scallops and shrimp, served with vegetable rice. Includes Soup of the Day or Savory Cucumber Salad.

3. Roasted Pork

Served with a honey ginger glaze and a side of mashed potatoes. Includes Soup of the Day or Savory Cucumber Salad.

Dessert

Warm bread pudding

Topped with Rum Sauce and a scoop of lychee ice cream

SPONSORED BY:



Beverages available for purchase at select locations - please inquire with restaurant for options



Gabriels

216 E Street, Eureka

MENU

1. Chicken Penne Pesto

Served with mixed green salad.

2. Gnocchi Mediterranean

Served with mixed green salad.

3. Spaghetti and Meatballs

Served with mixed green salad.

Dessert

Panna Cotta with Fresh Berries

SPONSORED BY:



Phatsy Kline's

139 Second Street, Eureka

MENU

Entrees include Arugula and Baby Greens Salad, and a vegetable medley of roasted green beans, carrots, and winter squash

1. Porter-marinated Pork Loin

Panzanella salad, Sauce Robert, maple-glazed walnuts

2. Macadamia nut-crusting Halibut

Duck-fat roasted fingerling potatoes, preserved lemon beurre blanc

3. House-made Semolina Linguini

Basil and oregano pesto, preserved forest mushrooms, caramelized onion, toasted pine nuts, shaved Cypress Grove Midnight Moon cheese.

Vegan pesto is available upon request. Pasta does not contain egg.

Dessert

Tiramisu Pâte a choux

Mascarpone and Crème Fraiche Chiffon, Tawny Port and Espresso Reduction

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Oberon Grill

516 Second Street, Eureka

SPONSORED BY:

Mendenhall Studios

MENU

Entree served with your choice of a Mixed Green Salad - Baby Greens tossed with Chopped Apple, Toasted Walnuts and Blue Cheese and Oberon's Balsamic Vinaigrette or New England style Clam Chowder

1. Buttered N.Y. Steak

14 oz. New York Strip chargrilled to order and topped with our house Roasted Garlic Dill Butter served with Roasted Broccoli and Mashed Potatoes

2. Oberon Steelhead

Steelhead Baked with Cypress Grove Chevre and topped with Sautéed Spinach and Bacon over Basmati Rice and Asparagus

3. Spanakopita

Greek Inspired Spinach Baked in Phyllo with Feta, Parmesan, and Cypress Grove Chevre Flavored with fresh Dill served with Potato Fritters and Mint Yogurt

Dessert

Triple Chocolate Brownie

Topped with Bon Boniere Vanilla Ice Cream and Chocolate Sauce

Please notify your server of any food concerns or allergies.

The Sea Grill

316 E Street, Eureka

SPONSORED BY:



Real Property
Management
Humboldt

MENU

1. Sicilian Polenta

Served with a Garden Salad

2. Seafood Fettuccine

Served with a Garden Salad

3. Local Snapper with Lemon Caper Butter

Served with a Garden Salad

Dessert

Cheesecake or Chocolate Mousse

Beverages available for purchase at select locations - please inquire with restaurant for options