

NIBBLERS

Eatery & Wine Bar

sustainable small plates

Special Fleischig Menu

East Bay International Jewish Film Festival

February 20th-26th, 2010

four course prix-fixe \$20, full table participation required
restricted to customers bearing IJFF tickets
optional wine pairing \$10

AMUSE

Iacopi artichoke tapenade

ACME toast, roasted red pepper, rapini flowers

FIRST

Heirloom Organics mizuna

local citrus, crushed hazelnuts

Olsen Organics clementine vinaigrette

Saint Hilaire 2008 **blanquette** di limoux, languedoc

SECOND

chicken & apple wontons

Fulton Valley chicken, Devoto pink ladies, black pepper hoisin

Ginestreto 2006 **rosso**, sangiovese blend, toscano

THIRD

slow braised Creekstone Natural beef

whole barley pilaf, red wine, roasted tomato, cabernet gastrique

Cannonball 2007 **cabernet sauvignon**, ca

SWEET

Trace's chocolate mousse

coffee, chicory, Barry bittersweet

les Clos des Paulilles 2006 **banyuls** rimage, roussillon

chef de cuisine daniel clayton chef pâtissier trace leighton

www.nibblerseatery.com

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February 20th-26th, 2010

four course prix-fixe \$20, full table participation required
restricted to customers bearing IJFF tickets
optional wine pairing \$10 optional cheese course \$6

AMUSE

smoked whitefish mousse

ACME toast, housemade creme fraiche, rapini flowers

FIRST

Heirloom Organic Gardens spinach

warm sonoma goat cheese, heirloom beets, honey vinaigrette

Saint Hilaire 2008 **blanquette** di limoux, languedoc

SECOND

crispy risotto cake

Lucero butternut squash, arborio superfino, reggiano, red pepper emulsion

Birichino 2008 **malvasia bianco**, ca del solo vineyard, soledad

THIRD

cedar planked Loch Duart salmon

handmade potato gnocchi, stuart pecan brown butter

Brancott 2008 **pinot noir**, south island, new zealand

ARTISAN CHEESE (optional)

Andante **quattro staggione**, petaluma

Strathdon **blue**, ross, western highlands

ginger biscuits, red pear chutney

SWEET

passionfruit creme brulee

Kauai passionfruit, vanilla sugar, candied kumquats

Chateau Jau 2006 **grand rousillon**

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SEASONAL MENU CHANGES WEEKLY

SUNSET BAR MENU

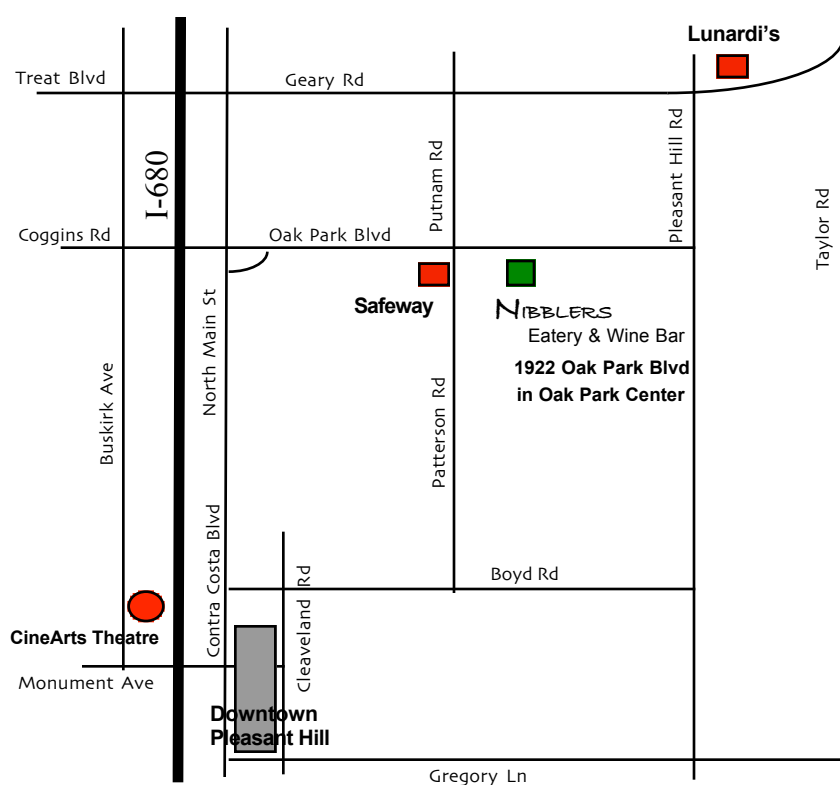
AVAILABLE FROM 5:00-6:00, MON-FRI

KID FRIENDLY NIBBLES ON OUR
LITTLE NIBBLERS MENU

AVAILABLE FOR
CATERING & PRIVATE EVENTS

OVER 250 WINES, 45 BY THE GLASS
WINE TASTING FLIGHTS

EXTENSIVE SELECTION OF BEER, SAKE,
SOJU COCKTAILS & NON ALCOHOLIC CHOICES



www.nibblerseatery.com

just around the corner from
CineArts in Pleasant Hill is

NIBBLERS

Eatery & Wine Bar

sustainable small plates

a jewish owned & operated
small plate restaurant
serving international cuisine
made with local, sustainable,
organic & fair-trade ingredients.

we have a special offer
for guests attending this year's
**East Bay International
Jewish Film Festival.**

2 parallel prix-fixe menus
at a great price
with optional paired wines

See you soon!

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