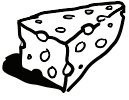


## FROM OUR CHEESEMONGER

For those few times of the year when loved ones gather around the table to share something truly special, we'd like to suggest three of our most extraordinary cheeses.



When ordering, please indicate how many pounds of each you'd like; estimate that ½ lb of cheese feeds 4-5 people.

**Rush Creek Reserve**—a seasonal delight from Uplands Dairy based on a Vacherin Mont d'Or. It's bound in spruce bark and has a lovely silky texture and deep, earthy flavor. Cut off the top and grab a spoon! \$29.99/each (12 oz)

**Spicherhalde Alpkäse**—made by the Vögel family for as long as anyone can remember, this alpine mountain cheese is made only in the summer, and only two wheels each day. Bold spicy and meaty notes are anchored by a supple, semi-firm paste with a rich cream finish. \$17.99/ half pound

**Colston Bassett Stilton**—from our friends at Neal's Yard Dairy, this blue peaks in flavor around Christmas time, with mineral and hay notes and a creamy-yet-crumblily texture. \$13.99/ half pound

Perfect paired with port! Try our Niepoort 10 Year Tawny Port, \$21.99 / half bottle



## HANDMADE DESSERTS FROM THE CREAMERY, AVAILABLE FOR PRE-ORDER:

**Buche De Noel:** chocolate cake filled with candy cane buttercream, finished with chocolate glaze and festive holiday garnish. Serves 10-12 people-\$34.99

\*Orders for the Buche De Noel must be placed by December 21

**Apple Pie** (9", serves 8-10) \$19.99, (6", serves 2-4) \$11.99

**Pumpkin Pie** (9", serves 8-10) \$19.99, (6", serves 2-4) \$11.99

**Sour Cream Lemon Pie** with a shortbread crust, sour cream lemon filling and whipped crème fraîche topping. (9", serves 8-10) \$19.99, (6", serves 2-4) \$11.99

**Stollen**- made with candied orange, raisins, dried cranberries, dried apricots, toasted almonds, and dark rum. 20 oz loaf- \$16.99



3639 - 18TH STREET, SAN FRANCISCO 94110  
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SPARKLING WINES UNDER \$15 FOR ALL OF YOUR PARTY NEEDS -  
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All other orders are available on a first come, first serve basis.

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Talk to us about your personal & corporate  
holiday catering needs. We offer self-service, delivery,  
set-up and full-service catering options.  
Full menu available at [www.biritecatering.com](http://www.biritecatering.com)



## HOLIDAY MENU 2011



AVAILABLE FRIDAY, DECEMBER 10TH  
THROUGH FRIDAY, DECEMBER 31ST

PLEASE NOTE OUR HOLIDAY HOURS:  
CHRISTMAS EVE, 12/24: 9AM-5PM  
CHRISTMAS DAY, 12/25: WE ARE CLOSED  
NEW YEAR'S EVE: 9AM-9PM  
NEW YEAR'S DAY, 1/1: 10AM-6PM

TO ORDER, PLEASE CALL 415-241-9760 x 3  
OR ORDER IN PERSON AT THE STORE.

Pre-orders must be placed 48 hours in advance.  
All other orders are available on a first come, first serve basis.

CREATING COMMUNITY THROUGH FOOD™

# HAPPY HOLIDAYS AND A HEALTHY NEW YEAR TO ALL!



## SOUPS

**Winter Squash Soup** with Roasted Apples and Sage \$9.99 / quart (serves 3-4)

**Creamy Lobster Bisque** with Meyer Lemon and Fresh Tarragon \$12.99 / quart (serves 3-4)

**Matzoh Ball Soup** \$8.99 / quart (serves 2-3)

## ENTREES

Five Dot Ranch **Zinfandel Braised Brisket** \$16.99 / pound

House-Brined and Oven **Roasted Diestel Ranch Turkey Breast** \$13.99 / pound

## SIDE DISHES

**Roasted Broccoli and Cauliflower** with Meyer Lemon Butter \$7.99 / pint (serves 2-3)

**Chestnut, Fresh Cranberry and Dried Apricot Bread Stuffing** with Orange Zest and Thyme \$9.99 / quart (serves 3-4)

**Savory Bread Pudding** with Wild Mushrooms and Gruyère Cheese \$14.99 / each (serves 6)

**Horseradish and Sour Cream Mashed Potatoes** \$5.99 / pint (serves 2-3)

**Bourbon Sweet Potato Puree** with Candied Pecans \$5.99 / pint (serves 2-3)

**Roasted Brussels Sprouts and Carrots** with Bacon & Maple Syrup \$ 7.99 / pint (serves 2-3)

**Potato Latkes** \$3.99 / each

**Pear and Ginger Noodle Kugel** \$7.99 / pound

## SAUCES

**Wild Mushroom and Zinfandel Gravy** \$6.99 / pint

Traditional **Glace de Viande** (Rich, Dense Meat Sauce Perfect with Beef) \$10.99 / half pint

**Cranberry, Tangerine and Honey Relish** \$3.99 / half pint

**Eddy's Horseradish Cocktail Sauce** \$3.99 / half pint

Housemade **Horseradish Crème Fraîche** with Fresh Chives \$3.99 / half pint

Housemade **Lemon Herb Butter** \$5.99 / 4 ounces

Housemade **Apple Sauce** \$3.99 / half pint

## HOLIDAY INDULGENCES

### TRUFFLES

**Fresh Italian White Truffles**, market price (subject to availability)

**Black Perigord Truffles**, market price (subject to availability)

Housemade **Truffle Mushroom Butter** \$6.99 / 4 ounces

### CALIFORNIA CAVIAR

We source domestic, sustainable California caviar.

**Paddlefish Caviar** \$30.00 / oz

**Estate Osetra** (Most similar to an imported caviar; brown-black in color, medium-sized eggs; good "pop.") \$75.00 / oz

### SMOKED FISH AND SEAFOOD

**House-Smoked Wild King Salmon** \$34.99 / pound

**Kosher Smoked Atlantic Salmon** \$29.99 / pound

Housemade **Smoked Salmon Mousse** \$6.99 / half pint

**House-Smoked McFarland Springs Trout** \$7.99 / filet

**Kosher Smoked White Fish Salad** \$13.99 / pound

Sherry Poached **Sustainable Wild Prawns** \$24.99 / pound

**Eddy's Horseradish Cocktail Sauce** \$3.99 / half pint

**Fresh Dungeness Crab Meat** \$32.99 / pound

**Live Oysters**, market price

Housemade **Dungeness Crab Cakes** \$ 6.99 / each

**Cooked Local Dungeness Crabs**, market price (subject to availability)

**Cooked New England Lobsters**, market price (subject to availability)

### CHARCUTERIE

Housemade **Duck Leg Confit** \$8.99 / each

Housemade Liberty Farms **Duck Liver Paté** \$19.99 / pound

Housemade Liberty Farms **Duck Paté De Campagne** \$ 19.99 / pound

**Patanegra Jamón Iberico** \$99.99/ pound

La Quercia **Prosciutto Americano** \$22.99/ pound

**Iberico Lomito** \$59.99 / pound

Ask about our full offering of domestic and imported cured meats

## FROM OUR BUTCHER

### BEEF

Five Dot Ranch **Prime Rib** (2 to 7 ribs, 1.5 to 2 pounds per rib) \$15.99 / pound

**Beef Tenderloin Roast** \$29.99 / pound

Marin Sun Farms **NY Strip Loin Roast** \$19.99 / pound

Five Dot Ranch **Beef Brisket** \$ 5.99 / pound

**Horseradish Crème Fraîche** with Fresh Chives \$3.99 / half pint  
The classic garnish for your beef roast!

### LOCALLY RAISED GRASS FED PASTURED LAMB

Frenched **Rack of Lamb** \$ 24.99 / pound (1 rack = approx. 14oz)

Boneless **Leg of Lamb** \$13.99 / pound (5-6 pounds)

**Bone-in Leg of Lamb** \$11.99 / pound (approx. 8 pounds)

### LOCALLY RAISED FRESH POULTRY

BN Ranch **Heritage Turkeys**, locally raised in the Sierra Foothills \$6.99 / pound

Diestel Ranch **Organic Turkeys** \$3.99 / pound

Fresh Grimaud **Whole Goose**, locally raised in Salinas (10-12 pounds each) \$9.99 / pound

Fresh Whole **Liberty Ducks**, from Sonoma (5-6 pounds each) \$4.99 / pound

Grimaud **Muscovy Ducks**, (4 pounds each) \$5.99 / pound

Rendered **Duck Fat** \$ 7.99 / pint

**Porchetta** Rubbed with Fennel, Rosemary, Sage, Garlic & Chili (8-25 pounds) \$11.99 / pound

### HAMS

Niman Ranch **Applewood Smoked Hams**

Boneless Half Hams (4 to 6 pounds) \$6.99 / pound

Boneless Whole Hams (9 to 11 pounds) \$6.99 / pound

Bone-In Whole Hams (14 to 16 pounds) \$4.99 / pound

Bone-in Half hams (7 to 8 pounds) \$4.99 / pound

Spiral Half Hams (uncured, 6 to 8 pounds) \$6.99 / pound

Fra' Mani **Petite Smoked Hams** (2.5 to 3.5 lbs) 12.99/ pound