

# CERON

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## KITCHEN

ALAMEDA, CALIFORNIA

Lunch | JANUARY 2024

### FIRSTS

#### **CHEESE PLATE** 19

TRUFFLE TREMOR *Orange Marmalade* | BEEMSTER *Cranberry Compote* | ROQUEFORT BLUE *Honeycomb*

**BUTTERMILK CHIVE BISCUITS** Honey Butter 14

**KUMAMOTO OYSTER** Lemon Wedge & Shallots Mignonette 5

**HAMACHI** Melon & Cantaloupe Gazpacho, Pickled Strawberries,  
Persian Cucumber, Radishes, Lemon Caviar 23

**AHI TUNA TARTARE** Chili & Soy Sauce, Wasabi Aioli, Brokaw Avocado, Smoked Bonito Flakes, Tortilla Chip 22

**DUNGENESS CRAB & BROKAW AVOCADO** Winter Citrus, Parsley Oil, Lime Aioli & Buckwheat Tuile 24

**BEEF TARTARE** Black Garlic Aioli, Avocado | Potato Chips 19

**CALAMARI FRITTO** Shishito Pepper & Brussels, Lemon Aioli 22

**KING CRAB & ARTICHOKE RAVIOLI** Smoked Pimentón Cream Sauce, Chervil Oil, Caviar 26

**POTATO GNOCCHI** Marinara Sauce, Campari Tomato, Parmesan Cheese 17

**SEAFOOD CHOWDER** Clams, Shrimp, Scallop, Pancetta & Croutons 15

**POMEGRANATE SALAD** Wild Arugula, Persimmons, Toasted Pistachios,  
Feta Cheese & Pomegranate Vinaigrette 17

**GOLDEN BEET & SPRING MIX** Candied Pecans, Goat Cheese Crumbles & Beet Zinfandel Vinaigrette 16

**WEDGE SALAD** Iceberg Lettuce, Bacon, Hard Boiled Egg, Avocado,  
Grape Tomatoes, Gorgonzola, Bleu Cheese Dressing 17

#### Add Ons:

Add Ons: Salmon 15    Scallops 18    Chicken Breast 11    Prawns 14    8 oz Ribeye Steak 21

### MAINS

**FILET MIGNON** Garlic & Chive Mashed Potatoes, Grilled Asparagus, Green Peppercorn Sauce 67

**RIBEYE** Loaded Potato, Pancetta, Blue Cheese, Sour Cream, Chives & Creamed Spinach,  
Roasted Garlic & Chive Compound Butter 61

**NEW ZEALAND FULL RACK OF LAMB** Asparagus Risotto, Thumbelina Carrots | Demi Glaze 56

**BERKSHIRE PORK CHOP** Charred Broccolini, Root Vegetable Hash,  
Pickled Apples & Pork Jus Cream Sauce 49

**DUCK BREAST** Beech & Porcini Mushroom Risotto, Portabello Tempura, Cabernet Reduction 45

**CERON CHICKEN BREAST** Piquillo Pepper, Kalamata Olives, White Wine Basil Cream Sauce,  
Mashed Potatoes, Grilled Asparagus 33

**LOBSTER FETTUCCINE** Chanterelle Mushrooms, Knuckle & Claw Meat,  
Cold Water Lobster Tail, Parmesan Cream Sauce 58

**SEAFOOD FETTUCCINE** Wild Gulf Prawns, Day Boat Scallops, King Crab Meat,  
Asparagus & White Wine Cream Sauce 49

**KING SALMON** Mashed Potatoes, Creamed Spinach, Bernaise, Frisée & Watercress Salad 41

**LINGUINI PASTA** Manila Clams & Prince Edward Island Mussels | Lemon Garlic & White Wine Butter Sauce 32

**PAPPARDELLE FRUTTI DI MARE** Wild Gulf Prawns, Dungeness Crab Meat, Manila Clams,  
PEI Mussels, Calamari, Basil Cabernet Tomato Broth 48

**PAPPARDELLE BOLOGNESE** Four Meat Ragu, Parmesan 32

**NIMAN RANCH BURGER** With Fries On A Brioche Bun With All The Fixin's 21  
add any for 2.50 each: Smoked Bacon | Avocado | American or Swiss

**B.L.T.A.** Applewood Smoked Bacon, Romaine Lettuce, Heirloom Tomato, Brokaw Avocado,  
Lemon Aioli, Parsley Parmesan Fries | Brioche Bun 18

**CHICKEN & WAFFLE** Spicy Syrup 22

## EXECUTIVE CHEF JUAN JAQUEZ

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food born illness  
20% service charge added to all parties of 6 & up | all Checks 4 split maximum | Maximum 4 credit cards per table  
Thirty Dollar Wine corkage fee per 750ml | Outside Dessert Fee \$4.00 Per Person, max fee \$60