

Full of Life Flatbread will be closed Thursday, 12/25, and Thursday, 1/1, reopening each Friday

December 18th, 19th, 20th, and 21st, 2014

Soup

Oven Roasted Winter Squash and Wild-Gathered Chanterelle

Starter Specials

Jimenez Farm Lamb Tartare

Puffed Farro Grain, Anchovy, Crispy Shallot, Fried Egg

Local Spinach and Wild Nettle Tian

Vegetarian: Roots Farms Bloomsdale Spinach, Garden Nettle, Dandelion Greens, Zaatar Bread

Oven Roasted Brussels Sprouts On the Stalk

Brown Butter Aioli, Lemon, Maldon Sea Salt

STA.Rita Hills Rabbit and Herbed Spaetzle

Oven Moist Roasted Rabbit, Roasted Parsnips, Pecorino, Herbs

Flatbread Specials

Coachella Valley Date and Bacon Flatbread

Windrose Farms Smoked Leek Sauce, Walnuts, Blue Cheese, Spinach

Mixed Onion and Pear Flatbread

Ricotta Herb Sauce, Gruyere, Windrose Chicorys

Sunday Supper

Ranchers Alliance Grass Fed Tomahawk Steak for 2-4 People

2.5# Beef Steak on the bone, Seaweed Salsa Verde, Smoked Fingerling Potatoes, Broccoli Rabe

Desserts

Naughty or Nice

A lump of Coal and a Chocolate Covered Candied Orange

Cornmeal Black Berry Pound Cake Bread Pudding

Fire Roasted Windrose Farms Heirloom Apples with Cherimoya Ice cream

Los Alamos S'More

Flatbread's Awesome Brownie with Strauss Family Creamery Vanilla Bean Ice Cream

18% gratuity will be added to all parties of 8 and over ~ There is a \$12 corkage fee for all bottles brought into the restaurant ~ we have a \$25 cake-cutting fee

We are proud to hand make all the food we serve you ~ **Gluten Free Pizza add \$5** ~ Open Thursday through Sunday Weekly

Visit us at: www.fulloflifefoods.com