

CAFE MENU

FALL MENU 2017

SOUP & SALADS

Artichoke & hazelnut soup	8.00
Salad of mixed autumn greens with champagne vinaigrette	7.50
Grilled gem lettuce with gala apples, onions, walnuts & rogue creamery blue cheese dressing	12.50

APPETIZERS

Crispy mixed beans with cumin dipping sauce	7.50
Warm chevre stuffed piquillo peppers	9.50
Salt spring isle mussels steamed in white wine, shallots, cream & parsley	14.00
Mushroom, leek & gruyere torte	10.50
Steak tartare with house made waffle potato chips	12.50
Broccolini, onion & prosciutto pizza with garlic sauce & fresh buffalo milk mozzarella	14.50

ENTREES

Spanish style crispy pollack & potatoes over spinach & chickpeas with aioli & bravas sauce	19.50
Pomegranate glazed chicken on a bed of rice with coriander spiced oranges & roasted cauliflower	21.50
Caramelized day boat scallops with a risotto of italian black rice & butternut squash	26.00
Duck confit over braised french lentils & root vegetables	24.50
Pan roasted alaskan halibut with rice, red chard & sauce bierre blanc	28.00
Seared filet of beef with brandy sauce, dauphinoise potatoes & green beans	32.50
Grilled double cut pork loin chop with apples, dried plums, cipolini onions & potatoes	23.00

Plus daily chalkboard specials.