

# CAFE MENU

## FALL MENU 2018

### SOUP & SALADS

Butternut & hubbard squash soup with berber spices	8.00
Salad of autumn greens with prosciutto, egg, olives, croutons & creamy garlic dressing	9.50
Roasted beet & carrot salad with red onion, roque creamery blue, toasted hazelnuts, hazelnut oil & raspberry vinegar	11.50

### APPETIZERS

Crispy portobello mushrooms with roasted garlic aioli	8.50
Chard, walnut & raisin tart with gruyere	9.50
Extremadura style tripe with tomatoes, garlic & pimenton	12.50
Spaghetti carbonara with egg, pancetta, garlic, cracked black pepper & reggiano parmigiano (add \$5 for an entrée size portion)	13.50
Grilled prawns with pomegranate sauce	13.00
Cherry tomato, kale & basil pesto pizza with buffalo milk mozzarella, provolone & pecorino romano	15.50

### ENTREES

Chicken basquaise with sweet peppers, prosciutto, garlic, onions & tomatoes over saffron rice	19.50
Scott river ranch organic, grass-fed beef brisket braised in red wine with mashed potatoes, turnips, onions & carrots	25.50
Apple, onion & breadcrumb stuffed boneless trout with cider sauce & green beans	23.50
Grilled tournedos of beef filet with caramelized shallot & onion compote, potato croquette & cauliflower gratin	32.50
Pan roasted alaskan halibut & salt spring isle mussels over spinach with rice & cream jus lie	34.00
Confit of duck leg on a bed of spiced lentils with ginger, scallions & coriander	26.00
Roasted pork tenderloin with fig chutney, mashed potatoes, & brussel sprouts	22.50

Plus daily chalkboard specials.