

CAFE MENU

MENU FALL 2020

NIBBLES

Warm marcona almonds	5.00
Artichoke & chevre spread with housemade crackers	5.50

SOUP & SALADS

Spiced french lentil soup	8.00
Salad of autumn greens, roasted red pear, caramelized onion & spanish sherry vinaigrette	11.00
Grilled eggplant & peppers with balsamic vinegar	10.50
Beet & endive salad with rogue smoked blue, hazelnuts & creamy garlic dressing	14.00

APPETIZERS

Pumpkin padron pepper fritters with aleppo mayonnaise	8.00
Puget sound mussels with saffron sauce	14.00
Oyster, portobello & porcini mushroom pizza with garlic duxelle sauce, grana padano & fresh mozzarella	16.50
Harissa roasted brussel sprouts	9.50
Leek, kale, onion & gruyere	12.50

ENTREES

French cider glazed king salmon over cabbage, apples & mashed potatoes	26.00
Roasted chicken with butternut squash risotto & fried sage	22.50
Braised berbere spiced lamb shanks with brown butter farro & dried plums	32.00
Seabass roasted on a bed of sauteed potatoes & onions with fish fume & thyme sprigs	34.50
Sauteed duck breast over rice with root vegetables & orange sauce	28.00
Pan seared tenderloin of beef with potato gratin, green beans & merchant du vin sauce	37.50

Plus daily chalkboard specials.