

CAFE MENU

FALL/WINTER MENU 2017

SOUP & SALADS

Cream of butternut squash soup with fried sage	8.00
Salad of mixed autumn greens, prosciutto, egg, croutons & creamy garlic dressing	11.50
Roasted beet salad with sherry vinegar & extra virgin olive oil	8.50

APPETIZERS

Cauliflower fritters with caraway dipping sauce	7.50
Manilla clams steamed with chorizo	12.00
Taleggio stuffed cazini pasta with black truffle oil	14.00
Brussel sprouts charred with garlic, cumin & sesame seeds on a bed of hummus	11.50
Portobello mushroom & house made sausage pizza with garlic sauce & buffalo milk mozzarella	14.50

ENTREES

Wild loin of cod baked on a bed of onion, potato & thyme sprigs with green olive aioli	23.00
Rosemary & garlic roast chicken with oyster mushroom risotto & broccolini	21.50
Scott river ranch braised organic grass-fed beef short ribs with pimenton sauce, spinach stuffed piquillo peppers & roasted garlic mashed potatoes	28.50
Sautéed steelhead trout with autumn greens, creamer potatoes & cider sauce	24.50
Pan seared beef tenderloin with merchant du vin sauce, scalloped potatoes & green beans	32.50
Cassoulet toulouse – a baked stew of white beans, duck confit, sausage & aromatic vegetables	25.00
Berberé spiced rack of umpqua lamb with brown butter, farro, spinach & pickled dried plums	34.50

Plus daily chalkboard specials.