

CAFE MENU

MENU LATE FALL 2020

NIBBLES

Spiced walnuts	5.00
Marinated mushrooms	5.50

SOUP & SALADS

White bean and escarole soup	8.00
Persimmon, endive, prosciutto, sultana, & hazelnut salad with apple vinegar & hazelnut oil	14.50
Grilled radicchio & frisee salad with anchovy dressing	10.50
Autumn lettuces, egg, dry cured olives & croutons with creamy garlic dressing	12.50

APPETIZERS

Warm eggplant & chevre roulade with tomato sauce	9.00
Crispy puget sound mussels with raifort sauce	10.50
Red kuri squash, caramelized onion & kale pizza with fresh mozzarella (add housemade sausage for 1.50)	14.50
Prawns sauteed with garlic & white wine	12.50

ENTREES

Sauteed petrale sole with normandy sauce on a bed of rice, cremini mushrooms & sauteed spinach	26.00
Tagine of free-range whole chicken legs with pumpkin, chickpeas & moroccan spices	20.50
Filet of beef with green peppercorn sauce, robuchon potatoes & green beans	37.50
Mushroom lasagne with taleggio cheese	24.00
Pan seared day boat scallops with potato mousseline, cauliflower & crispy speck	34.50
Grilled pair of semi-boneless quail with pomegranate glaze, orange pomegranate rice & broccolini	27.50
Pimenton marinated pork tenderloin with pandera potatoes & brussel sprouts	22.50

Plus daily chalkboard specials.

5801 Sacramento Ave., Dunsmuir CA 96025 (530) 235-2725 HOURS: Thursday–Sunday, 5 pm–9 pm