

CAFE MENU

MENU LATE FALL 2021

NIBBLES

Warm mediterranean olives	6.00
Charred eggplant spread with grilled flatbread	7.50

SOUP & SALADS

Spiced lentil soup	9.50
Red oak leaf lettuce, endive & fuyu persimmon salad with prosciutto & creamy garlic dressing	14.50
Grilled radicchio salad with cipollini onions & aged balsamic vinegar	11.50
Salad of gala apples, celeriac, cabbage, walnuts & sultanas with lemon dressing	12.50

APPETIZERS

Mixed autumn vegetable frites with roasted garlic aioli	11.50
Savory pumpkin, sage & caramelized onion strudel	12.50
Kale & onion pizza with herbed tomato sauce, fresh mozzarella & pecorino (with housemade sausage add 3.00)	15.00
Warm chevre, currant & pine nut stuffed piquillo peppers	12.00
Ahi tuna tartare with waffle potato chips	15.50

ENTREES

Cider glazed steelhead trout on a bed of sauteed cabbage, onion & apples	27.50
Tagine of free-range whole chicken legs with butternut squash, chickpeas & moroccan spices	23.50
Pan seared scallops with robuchon potatoes, braised leeks & chive sauce	38.50
Wild mushroom risotto with reggiano parmigiano	28.00
Filet of beef tenderloin with marchand du vin sauce, green beans & dauphinoise potatoes	43.50
Hazelnut crusted loin of cod with brown butter sauce, rice & sauteed spinach	29.50
Grilled double cut pork loin chop with pear & fig chutney, roasted potatoes & mustard greens	26.50

Plus daily chalkboard specials.

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