

# CAFE MENU

## LATE SPRING MENU 2017

### SOUP & SALADS

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|--|------|
| Spring vegetable soup with pistou & pinenuts                                 | 7.00 |
| Butter lettuce salad with fine herbs, radishes & champagne vinaigrette       | 8.50 |
| Roasted red beet, white onion & valencia orange salad with orange citronette | 9.50 |

### APPETIZERS

|  |       |
|--|-------|
| White corn fritters with andalouse sauce   | 8.00  |
| Crispy frog legs with sherry vinegar, currant & onion sauce                          | 12.00 |
| Ahi tuna tartare with pickled carrots & waffle potato chips                          | 14.50 |
| Umpqua valley lamb meatballs with marinated onions & mint                            | 10.50 |
| Artichoke, mushroom & olive pizza with creamy garlic sauce & buffalo milk mozzarella | 13.50 |

### ENTREES

|   |       |
|---|-------|
| Orecchiette pasta with spring garlic, peas, mint, ricotta, black pepper, tomatoes & pecorino romano | 19.50 |
| Sautéed loin of cod on a bed of mango, green onion & avocado with lime citronette                   | 23.00 |
| Hook & line caught wild king salmon over rice with asparagus & lemon sabayon                        | 30.00 |
| Roasted harissa chicken on a bed of rice with picholine olives, preserved lemon & turnips           | 22.50 |
| Veal stew with pearl onions, button mushrooms, carrots & potatoes                                   | 32.50 |
| Pan seared beef tenderloin with choron sauce, french fries & watercress salad                       | 28.50 |
| Grilled pimenton marinated pork loin chop with braised mustard greens & panadera potatoes           | 24.50 |

Plus daily chalkboard specials.