

CAFE MENU

LATE SUMMER MENU 2018

SOUP & SALADS

Chilled cantaloupe & ginger soup	8.00
Petite hearts of romaine salad with croutons, anchovies & creamy garlic dressing	9.50
Marinated eggplant, scallion & red pepper salad	8.50

APPETIZERS

Crispy green beans with harissa	7.50
Yellow fin tuna tartare with housemade waffle potato chips	13.50
Sausage pizza with olives, oyster mushrooms & buffalo milk mozzarella	14.00
Rabbit rillettes with pickled plum jam	12.50
Prosciutto & melon	11.50
Spaghetti pomodoro with sungold tomatoes, garlic, basil & reggiano parmigiano	13.00 / 18.50

ENTREES

Prawn, bay scallop, lemon & scallion risotto with crispy pancetta	24.00
Chicken roasted with preserved lemon, garlic & sumac on a bed of grilled onions & summer squash	21.50
Cold poached wild king salmon over a salad of mixed lettuces, sweet onion, egg, avocado & chive dressing	28.50
Filet of beef or flatiron steak with merchant du vin sauce, dauphinoise potatoes & broccolini	(filet) 34.50 (flatiron) 25.00
Force meat stuffed sautéed quail (al mattone) with black figs, carrots & balsamic vinegar	27.50
Lamb ragu over pappardelle pasta with pecorino romano	22.50
Pan roasted hook & line ling cod with saffron aioli over sautéed chard, oranges & heirloom tomatoes	23.50

Plus daily chalkboard specials.