

CAFE MENU

SPRING MENU 2017

SOUP & SALADS

Meyer lemon soup with sour cream & chives	7.00
Salad of butter lettuce hearts, watercress, celery leaves, avocado & croutons with creamy garlic dressing	8.50
Warm asparagus tips, shallot & smoked salmon salad with horseradish cream	10.50

APPETIZERS

Crispy half moon by artichokes with lemon garlic dipping sauce	8.00
Spring onion & spinach frittata with reggiano parmigiano	9.00
Antipasto plate - cured italian meats, olives, provolone, pepperoncini, mushrooms & capers (serves two)	16.50
Prosciutto pizza with herbed tomato sauce & buffalo milk mozzarella topped with arugula salad	13.50
Sautéed prawns with garlic, parsley, white wine & chili flakes	12.00

ENTREES

Fettuccine primavera with a variety of spring vegetables, chevre & grana padano	19.50
Caramelized day boat scallops over rice with blood oranges, green beans & orange gastrique	24.50
Wild hook & line caught alaskan halibut on a bed of fingerling potatoes & pea puree with sauce buerre blanc & pea shoots	30.00
Roasted semi-boneless quail with a mushroom, onion & forcemeat stuffing, mashed potatoes, snap peas & sauce jus lie	22.50
Rabbit braised in tarragon sauce over rice with glazed rainbow carrots	26.50
Rack of umpqua valley lamb with lamb reduction sauce, crispy fingerling potatoes & spinach with sultanas	32.50
Filet of beef tenderloin with bordelaise sauce, scalloped potatoes & green beans	28.50

Plus daily chalkboard specials.