

CAFE MENU

SPRING MENU 2019

SOUP & SALADS

Fresh pea soup with mint	8.00
Mixed spring lettuces with green beans, green onion, watermelon radishes & green goddess dressing	11.50
Roasted beet, red onion & orange salad with orange citronette	9.50
Butter lettuce salad with egg, prosciutto & creamy garlic dressing	10.00

APPETIZERS

Grilled artichokes with meyer lemon mayonnaise	11.00
Ahi tuna carpaccio	14.50
Warm piquillo peppers filled with chevre, capers & preserved lemon	8.50
Asparagus & pecorino romano frittata	9.50
Crispy zucchini with green onion dipping sauce	7.50
Ricotta ravioli with prosciutto & pine nut sauce	17.00
Primavera pizza with spring vegetables, basil pesto & fresh mozzarella	15.50

ENTREES

Roasted chicken & vegetables with tarragon sauce	21.00
Wild alaskan halibut with asparagus, peas, creamer potatoes & chive buerre blanc sauce	26.50
Braised zahtar spiced shoulder of lamb over rice, chickpeas & roasted carrots	24.50
Seafood bisque with prawns, mussels, rock cod, scallops & spinach	28.00
Tenderloin of beef with bordelaise sauce, rogue creamery blue cheese potato gratin & green beans	32.50
Sautéed quail with amontillado sherry sauce, sugar snap peas, wild mushrooms & rice	25.50
Crispy pollack with savoy cabbage, cauliflower & orange shallot sauce	23.50

Plus daily chalkboard specials.