

CAFE MENU

MENU SPRING 2021

NIBBLES

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| Warm marcona almonds | 7.00 |
| Spiced sonoma chevre with cracker bread | 6.50 |

SOUP & SALADS

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| Spring vegetable soup with pistou & pinenuts | 8.50 |
| Salad of butter lettuce, french radish & fine herbs with champagne vinaigrette | 9.50 |
| Roasted beet & red onion salad with egg & pomegranate mayonnaise | 11.00 |
| Caramelized carrots, arugula dandelion greens & hazelnuts with tahini yogurt dressing | 13.50 |

APPETIZERS

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| Pea & mint croquettes | 11.00 |
| Dry cured olive, caper & spanish paprika deviled eggs | 9.50 |
| Artichoke & prosciutto pizza with creamy garlic sauce, fresh mozzarella & pecorino romano | 16.00 |
| Crispy quail & braised endive with balsamic vinegar | 17.50 |
| Potato pancakes with sour cream & spring onion | 10.00 |

ENTREES

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| Venus & manilla clams with linguini, garlic, parsley & toasted breadcrumbs | 19.00 |
| Grilled harissa chicken over pinenut & sultana couscous with grilled zucchini | 21.50 |
| Pan roasted seabass on a bed of asparagus & meyer lemon risotto | 34.00 |
| Rabbit & porcini mushroom ragu with pappardelle pasta & carrots | 28.50 |
| Filet of beef tenderloin with pommes frites, bearnaise sauce & asparagus | 39.50 |
| Spring lamb stew with pearl onions, carrots, turnips, new potatoes, peas & green beans | 32.50 |
| Sauteed dover sole with blood orange compote over rice & spinach | 25.00 |

Plus daily chalkboard specials.