

# CAFE MENU

## SUMMER MENU 2018

### SOUP & SALADS

Gazpacho extremadura	8.00
Summer greens with creamy herb dressing, green onion & avocado	9.50
Marinated cucumber & red onion salad	7.50

### APPETIZERS

White corn beignets	8.50
Prawns with harissa	13.50
Plate of hummus, olives, chevre, roasted peppers, house made crackers & stuffed grape leaves	16.50
Zucchini & gruyere tart	9.00
Steamer clams with chorizo	12.50
Fresh mozzarella & herbed tomato sauce pizza topped with arugula salad	13.00
	(add pepperoni for 1.50)

### ENTREES

Grilled ahi tuna with tapenade over white beans, onions & peppers	24.50
Sautéed rabbit leg with saffron rice & wild mushroom sauce	26.00
Scott river ranch beef short ribs braised in moroccan spices over pearl couscous & pickled sultanas	28.50
Chicken roasted with tomato jam over saffron rice with sautéed crookneck squash	21.50
Wild columbia river king salmon with sauce beurre blanc, spinach & yukon fingerling potatoes	32.50
Pan seared filet of beef with raifort sauce, matchstick potatoes & watercress salad	34.50
Grilled double cut port loin chop with french country potato salad & dijon mustard dressing	22.50

Plus daily chalkboard specials.