

# CAFE MENU

## WINTER MENU 2018

### SOUP & SALADS

French lentil soup with berbere spices and preserved lemon	8.00
Salad of romaine lettuce with brussel sprouts, green onion, toasted hazelnuts & dijon vinaigrette	10.50
Roasted beet & endive salad with champagne vinaigrette	8.50

### APPETIZERS

Crispy squid with sum chokes & preserved lemon	11.00
Spaghetti with sundried tomatoes, olive oil, garlic & reggiano parmigiano	12.00 / 17.00
Salt spring isle mussels in tomato, blood orange & saffron broth	14.50
Caramelized onion, butternut squash & chevre tart	10.50
Beef carpaccio with shaved greens & capers	12.50
Kale, white bean & house made sausage pizza with creamy garlic sauce, fresh mozzarella & pecorino romano	14.50

### ENTREES

Quinault river steelhead with napa cabbage, mashed potatoes & lemon sabayon	24.50
Harissa rubbed roast chicken over saffron rice, chickpeas, sultanas & roasted vegetables	21.50
Grilled loin of lamb with a spinach stuffed piquillo pepper, roasted garlic mashed potatoes & lamb jus lie	29.00
Wild ling cod on a bed of roasted mushrooms, chard & yukon potatoes with mushroom cream	23.00
Pan seared beef tenderloin with brandied green peppercorn sauce, crispy potatoes & broccolini	32.50
Sautéed breast of duck with red cabbage, mashed potatoes, dried plums, apples & cider sauce	26.50
Pork shoulder braised with oranges, onions & olives over saffron rice	22.50

Plus daily chalkboard specials.