

# CAFE MENU

## WINTER MENU 2019

### SOUP & SALADS

Wild mushrooms in bouillon with tortellini	8.00
Red butter lettuce, fine herbs & shaved radishes with champagne vinaigrette	9.00
Citrus salad with endive, marcona almonds & white balsamic vinegar	11.50
Cauliflower with currants & dijon vinaigrette	9.50

### APPETIZERS

Warm spiced mediterranean olives	5.00
Salt spring isle mussels in yellow berber curry	13.50
Potato leek croquettes with watercress sauce	7.50
Hummus, house crackers & pickled vegetables	6.50
Sautéed prawns with garlic, white wine & pimenton	12.50
Caramelized gruyere & onion torte	9.50
Roasted beet & sunchoke pizza with creamy garlic sauce, walnuts & chevre	15.50

### ENTREES

Lasagna bolognese with bechamel sauce & grana padano	19.50
Grilled porchetta style pork loin chop with cannellini beans & tuscan kale	23.50
Pan seared wild steelhead trout with roasted brussel sprouts, golden beets, farro & hazelnut brown butter	26.50
Chicken roasted with blood oranges, rosemary & black pepper over black rice with a drizzle of honey	21.00
Tagliatelle with charred radicchio, butternut squash, toasted walnuts & pecorino romano	20.50
Pan seared filet of beef with green peppercorn sauce, mashed potatoes & green beans	32.50
Sautéed filet of sole topped with dungeness crab over rice & spinach with meyer lemon sauce	28.00
Scott river ranch organic grass-fed beef oxtail stewed in red wine with carrots, turnips & celeriac	24.50

Plus daily chalkboard specials.

5801 Sacramento Ave., Dunsmuir CA 96025 (530) 235-2725 HOURS: Thursday–Sunday, 5 pm–9 pm