

CAFE MENU

WINTER MENU 2020

NIBBLES

Spiced mediterranean olives	4.50
Facerock creamery cheddar crackers	5.00

SOUP & SALADS

Cream of potato soup with crispy leeks	8.00
Butter lettuce with green beans, shaved carrot, onion & creamy garlic dressing	9.50
Mixed chicories with whipped chevre, walnuts & pink grapefruit	12.50
Roasted beets with solera sherry vinegar & extra virgin olive oil	11.00

APPETIZERS

Fritto misto – cauliflower, brussel sprouts, & lemon with roasted garlic aioli	7.50
Crudo of yellow fin tuna, marinated onions & tobiko	14.00
Gruyere & caramelized onion tart with dressed frisee	10.00
Artichoke & olive pizza with herbed tomato sauce & fresh mozzarella	14.50
Chicken liver mousse with port gelee, croutons & pickled mushrooms	13.50

ENTREES

Sautéed dover sole with spinach, rice & meyer lemon sauce	23.00
Braised moroccan spiced chicken legs & thighs with green olives, chickpeas & couscous	21.50
Seared filet of beef with green beans, scalloped potatoes & red wine sauce	34.50
Poached rock cod & shellfish in a saffron tomato broth with rice	25.50
Roasted duck breast with blood orange gastrique, chard & potato galette	29.00
Grilled lamb loin chops with robuchon potatoes, broccolini & lamb jus	36.00
Wild steelhead trout with butternut squash, farro, frisee, hazelnuts & brown butter	27.00

Please advise your server if you have food allergies or sensitivities.

Plus daily chalkboard specials.

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