

# CAFE MENU

## LATE FALL-WINTER MENU 2018

### SOUP & SALADS

Cream of cauliflower soup with toasted caraway	8.00
Red butter lettuce salad with green onions, radishes & french vinaigrette	9.00
Hachiya persimmon, endive, walnut & prosciutto salad with creamy garlic dressing	12.50

### APPETIZERS

Rogue creamery blue cheese puffs	9.00
Steamed clams with chorizo	11.50
Warm piquillo peppers stuffed with chevre, currants & pinenuts	8.50
Grilled chicken livers with balsamic vinegar glaze	10.50
Portobello mushroom, kale & caramelized onion pizza with provolone & smoked mozzarella	15.50
Butternut squash ravioli with sage brown butter	13.50

### ENTREES

Dover sole & prawns over spinach & rice with shallot white wine sauce	23.50
Herb roasted chicken & root vegetables with sauce jus lie	19.50
Oregon lamb shank braised in berbere spices on a bed of farro with onions & pickled plums	26.00
Caramelized day boat scallops with potatoes, savoy cabbage & mandarin sauce	34.00
Seared filet of beef tenderloin with autumn vegetables & bordelaise sauce	32.50
Sautéed breast of duck with red cabbage, apple, onion & bigarade sauce	28.00
Grilled double cut pork loin chop with sautéed mustard greens, potato omelette & spanish onion sauce	22.50

Plus daily chalkboard specials.