

CAFE MENU

LATE SPRING MENU 2018

SOUP & SALADS

Fresh pea soup with mint	8.00
Butter lettuce, prosciutto, egg & dry cured olive salad with creamy garlic dressing	10.50
Red, gold & chioggia beet salad with shallot vinaigrette	8.50

APPETIZERS

An assortment of warm spiced mediterranean olives	5.50
Chickpea fritters with cucumber & minted yogurt	9.00
Ahi tuna tartare with pickled radishes & cracker bread	13.50
Fettuccine with a sauce of meyer lemon, black pepper, cream & reggiano parmigiano	13 / 18
Grilled octopus with spanish paprika	12.50
Primavera pizza with spring vegetables, basil pesto, chevre & fresh mozzarella	13.50

ENTREES

Crispy red rock cod on a bed of avocado, ginger, cilantro, green onion & rice with sweet lime vinaigrette	22.50
Sautéed duck breast with blood orange sauce, rice & red chard	26.50
Grilled loin of lamb, eggplant, yellow squash & zucchini with farro, lamb jus & pickled plums	28.00
Pan roasted wild halibut with lemon sabayon, heirloom spinach & yukon potatoes	27.50
Veal medallions & crispy sweetbreads over pea & morel mushroom risotto	38.00
Potato crusted paillard of chicken with spring garlic aioli & asparagus	21.50
Pan seared filet of beef with choron sauce, broccolini & crispy potatoes	32.50

Plus daily chalkboard specials.