

CAFE MENU

LATE SUMMER MENU 2017

SOUP & SALADS

Herbed chicken broth with tortellini	7.50
Hearts of romaine salad with croutons & a garlic, lemon, parmesan dressing	9.00
Fig, prosciutto & butter lettuce salad with extra virgin olive & 25 year old balsamic vinegar	12.50

APPETIZERS

Hummus with housemade crackers & pickled vegetables	7.00
Grilled octopus with potatoes & pimenton	13.50
Crispy rogue creamery smoked blue cheese gougeres	8.00
Ahi tuna carpaccio with shaved greens & caper dressing	12.50
Pizza with tomato sauce, buffalo milk mozzarella & fresh basil	14.50
Chilled prawns with harissa	9.50

ENTREES

Ratatouille stuffed ravioli with basil oil and shaved grana padano	19.50
Prosciutto wrapped ling cod with lemon sauce, summer squash & creamer potatoes	25.50
Chermoula roast chicken on a bed of tomatoes, onion, parsley, mint, brown rice & preserved lemon citronette	21.50
Eggplant, tomato & pork ragu lasagna with pecorino romano	20.00
Sautéed boneless trout over a mixture of green beans, onions, tomatoes, bacon & hazelnuts	23.50
Pan seared duck breast over rice, fresh mango, red bell pepper & lime sauce	26.50
Pan roasted beef tenderloin with marinere du rhone sauce, potatoes with caramelized onions & green beans	34.50

Plus daily chalkboard specials.