

# CAFE MENU

## SPRING MENU 2018

### SOUP & SALADS

Lemon soup with Dungeness crab & chives	10.50
Butter lettuce salad with fine herbs & shallot vinaigrette	8.50
Salad of peas, pea shoots, spring onion, mint & prosciutto with creamy garlic dressing	11.50

### APPETIZERS

Baby artichokes with mustard vinaigrette	9.50
Crispy zucchini with green onion sauce	7.50
Grilled marinated prawns	11.50
Orecchiette pasta with peas, spring herbs, goat cheese & grana padano	13.00 / 18.00
Crimini mushroom caps stuffed with snails & shallot butter	12.00
Tomato & basil pesto pizza with fresh mozzarella & pecorino romano	13.50

### ENTREES

Sautéed dover sole over rice & spinach with crawfish sauce	22.50
Rabbit stew with carrots, pearl onions, mushrooms, new potatoes & tarragon cream in a puff pastry shell	27.00
Roast chicken with sauce jus lie, asparagus & mashed potatoes	21.50
Pan roasted seabass with blood orange sauce, crispy potatoes & broccolini	25.50
Filet of beef tenderloin with red wine sauce and a mixture of spring vegetables	32.50
Grilled quail over farro, sautéed onion & chard with a balsamic glaze	23.00
Caramelized day boat scallops on a bed of asparagus & meyer lemon risotto	26.50

Plus daily chalkboard specials.