

# DINNER AT



ESTABLISHED 1973

## BOARDS

FROMAGE	Taleggio semisoft, washed-rind cow's milk cheese   Mt. Tam organic triple cream cow's milk cheese   Erborinato Verde Capra goat's milk blue cheese   Marinated apples   Berries   Honey   Sourdough 20
CHARCUTERIE	Jamón serrano   Prosciutto   Mortadella   Manchego   Marinated feta   Rillettes   Marcona almonds   Berry coulis   Sourdough   Marinated olives 28
CAVIAR	Osetra caviar   Blini   Traditional accoutrement   Vodka shooter 145

## SMALL PLATES

BLUE CRAB CAKE	Louisiana lump blue crab   Marinated apples   Pickled mustard seeds   Dijonnaise 21
CALAMARI FRITTI	Sweet cherry peppers   Thai chili aioli 17
OYSTERS ROCK	Gulf oysters   Creamed spinach   Applewood-smoked bacon   Onion   Parmesan   Pesto breadcrumbs 20
SHRIMP COCKTAIL	Four jumbo shrimp   Lemon   House cocktail sauce 18
ESCARGOT	Traditional French preparation   Garlic-herb butter   Parmesan 18
SHRIMP PERNOD TABLESIDE	Jumbo tiger shrimp   Spinach   Garlic and shallots   Lemon Serves one 28   Serves two 48

## SOUPS & SALADS

FRENCH ONION GRATINÉE	A Café tradition. Served in a whole onion 12
LOBSTER BISQUE	Lobster morsels   Crème fraîche 16
CAFÉ SALAD	Local mixed greens   English cucumber   Heirloom tomato   Manchego   Pistachio   Red wine vinaigrette 12
CLASSIC CAESAR**	Romaine   Grated parmesan   Grilled bread 12 Anchovies upon request
APPLE & FENNEL	Local mixed greens   Meredith Farms feta   Shaved fennel   Marinated apple   Marcona almonds   Blood orange mustard vinaigrette 12
ADD PROTEIN	Chicken breast 8 Gulf shrimp 10 Salmon 12 Bistro steak 18

*\*\*Consumption of raw or undercooked foods may increase the risk of food borne illnesses.  
A 20% gratuity will be added to parties of 6 or more. A \$8 charge will be applied to split menu items.*

## FROM THE GRILL

FILET MIGNON**	6oz. cut   Pommes purée   Bordelaise   Wilted spinach 48
RACK OF LAMB**	Mission fig demi-glace   Roasted potatoes   Seasonal vegetables 54
RIBEYE**	Locally dry-aged 16oz. cut   Port wine reduction   Roasted potatoes   Brussels sprouts 65
LOBSTER TAILS	Cold-water lobster   Rice   Wilted spinach   Drawn butter 58

## FEATURES

SHRIMP & LINGUINE	Jumbo tiger shrimp   White wine   Lemon butter   Gremolata   Handmade local pasta 28
SHORT RIB TAGLIATELLE	Braised beef short rib   Mushroom sauce   Handmade pasta   Parmesan 38
FRENCH SNAPPER	Lump blue crab   Sundried tomato   Lemon beurre blanc   Pommes purée   Seasonal vegetables 44
DUCK DUCK A L'ORANGE	Confit duck leg   Pan-seared duck breast   Sweet potato purée   Wilted spinach 38
POTATO CRUSTED GROUPEL	Shredded potatoes   Matchstick vegetables   Dijon beurre blanc 48
OSSO BUCO	Braised veal shank   Parmesan risotto   Seasonal vegetables 52
SCOTTISH SALMON	Brie béchamel   Brandied berry compote   Jasmine rice   Wilted spinach 38
MUSHROOM GNOCCHI	Wild mushrooms   Handmade gnocchi   Fresh parmesan   Chives 26
VEAL PICCATA	White wine sauce   Lemon   Capers   Pommes purée   Seasonal vegetables 38
DOVER SOLE TABLESIDE	Brown butter   Lemon white wine sauce   Mushrooms   Capers   Roasted potatoes   Seasonal vegetables 65

## SIDES

Creamed spinach 9	Brussels sprouts 10
Frites à la truffe 7	Grilled asparagus 12
Seasonal vegetables 10	Wild mushrooms with herb butter 12