

# Café Dejeuner

## Fine Dining and fine Wines

All entrees served with soup du jour or our house salad; wild organic greens, candied walnuts, feta cheese, red onion, sun dried cranberries, and raspberry-balsamic vinaigrette. You may upgrade to the tableside Caesar salad, add \$5 per guest (two person minimum)

### STARTERS

#### DUNGENESS CRAB CAKES

Pineapple Salsa \$13

#### CHEESE & FRUIT PLATE

Assorted Cheese and Fruit served with Crackers \$9

#### HERB CRUSTED LAMB LOLIPOPS

Mint Risotto Cake, Burgundy Reduction \$13

#### FRIED CALAMARI

With fried Lemon and Asparagus. Chipotle Citrus Dipping Sauce.\$9

#### SPINACH SALAD

Crispy Prociutto, Caramelized Fennel, Orange Segments, and Goat Cheese

Passion Fruit Vinaigrette. \$10

#### BEEF TARTARE

Shallots, Garlic, Anchovy, Caper, Lemon. \$10

# ENTREES

## POACHED HALIBUT

Fresh In-Season Halibut, Tomato broth, Artichoke Hearts, Olives, Basil, Baby Yukon Gold Potato \$23

## SMOKED STUFFED CHICKEN

Stuffed with Goat Cheese, Roasted Chilies, and Cilantro.  
Roasted Corn & Jalapeno Relish. Cilantro Mashed Potatoes. \$18

## SPICED JUMBO PRAWNS

Rice Bean Noodle Slaw. Crispy Won ton, Cilantro Oil \$20

## VEAL CHOP

Brandy, Tarragon, Honey Glaze. Potatoes Au Gratin. Marsala Reduction \$27

## BEEF FILET TENDERLOIN

Caramelized Fennel Bleu Cheese Compound Butter  
Roasted Yukon Gold Potatoes, Creamed Spinach. Fried Leeks \$25

## SCALLOPS

Cantaloupe, Ginger, Jalapeno Gastrique. Cous Cous \$21

## STUFFED BONE IN PORK CHOP

Caul Fat Wrapped. Stuffed with Bleu Cheese, Smoked Bacon, & Chives.  
Roasted Garlic Mashed Potato. \$20

## NEW YORK STRIP STEAK

Wild Forest Mushroom Demi-Glace. Roasted Garlic Mashed Potato. \$20

Chef de Cuisine PJ Hansen

An 18% gratuity charge will be added to parties of 8 or more. Split plate charge 5