Café Culinaire Menu

Starters

Organic Arugula, Twin Sisters Blue Cheese, Endive, Carbonated Grapes, Pistachios, Piquillo Peppers, Fennel Pollen Lavosh, Apple-Verjus Vinaigrette

Lime Leaf and Ginger Tempura San Juan Island Spot Prawns, Chinese Long Bean Salad

From our Wood Stone Oven:

Fresh Fig, Bing Cherry and Wild Boar Bacon Pizza, Garden Sorrel Ricotta and Ferndale Farmsted Scamorza

Main Dishes

Caramelized Five-Spiced Duck Breast, Rainer Cherry Jus Lie, Wasabi-Boursin Mashed Potatoes, Stir Fried Shiitake and Asparagus

Lemon, Shallot and Pepper Crusted Filet Mignon, Huckleberry-Pinot Noir Sauce, Grilled Ratatouille, Roasted Brocolini & Caulifini

Miso Marinated Black Cod, Crisp Soba Noodle Cake, Shiitake-Edamame Broth, Kaiware Sprouts

Dessert Offerings

Barbies Berry Farm Strawberry Shortcake, Lemon-Basil Scone, Chantilly Crème, Strawberry Coulis, Basil Caviar, Balsamic Syrup

Custard Sampler: Chocolate Pot au Crème, Tony’s Coffee Crème Brule, Maple Pot au Crème, Madeline Cookie