

Café Jardin

- LUNCH -

APPETIZER

Soupe du Jour ¹⁰

Daily Non-Dairy Vegetarian Soup

Homemade Country Paté ¹²

Pickled Vegetables, Onion Marmelade, Mustard

Steamed Beet Salad ¹²

Herb Goat Cheese, Walnut, Dijon Vinaigrette

Salad Maison ¹⁰

Butter Lettuce, Fresh Basil & Balsamic Vinaigrette

Steamed Rock Shrimp ¹²

Avacado & Grapefruit Segments

ENTRÉE

(add cup of soup or garden salad \$5)

Braised Short Rib Bourguignon ²⁰

Parsnip Puree & Braised Carrots

Idaho Trout Almandine ¹⁸

Mashed Potatoes & Haricot Vert

Grilled Salmon ²⁰

On Chopped Romaine, Olive, Tomato, Peppers

Grilled Spanish Octopus ¹⁹

Rouille, Cauliflower, Castelvestrano Olives, Black Garlic Oil

Sautéed Dungeness Crab Cake ²⁰

Herb Risotto & Yuzu Sauce

Grilled Chicken Tenderloin ¹⁷

Served on Baby Spinach with Roasted Pepper Dressing & Sliced Mushrooms

Lunch Bistro Menu

Soup du Jour

Quiche Special of the Day with
Garden Salad

Iced Tea

\$23

DESSERT ¹⁰

Mini Passion Fruit Cake with Crème Anglaise

Flourless Chocolate Cake with Espresso Sauce

Classic Lemon Tart with Berry Sauce

Thin Apple Tart with Caramel Sauce

Berry Sorbet with Marinated Strawberry