

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, Balsamic Reduction

Garden Wedge ¹²

Baby Iceberg Lettuce, Bacon, Cherry Tomatoes, Candied Pecans, Blue Cheese Vinaigrette

ENTRÉE

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

Indian-Spiced Braised Lamb ²⁰

Potato Gnocchi, Cherry Tomatoes, Jimeji Mushrooms & Zucchini

Idaho Trout Almandine ¹⁸

Mashed Potatoes & Haricot Vert

House Smoked Salmon ²⁰

Arugula, Cucumber, Capers, Pickled Onion, Lemon Vinaigrette

Grilled Spanish Octopus ¹⁹

Rouille, Cauliflower, Castelvestrano Olives, Black Garlic Oil

Sautéed Dungeness Crab Cake ²⁰

Herb Risotto & Yuzu Beurre Blanc

Grilled Chicken Chef Salad ¹⁸

Sauccison, Tomato, Peas, Garbanzo Beans, Romaine Hearts, Red Cabbage, Shallot Vinaigrette

Lunch Bistro Menu

Soupe du Jour

Quiche Lorraine

or

Salad Lyonnaise

Iced Tea

\$23

DESSERT ¹⁰

Flourless Chocolate Cake with Espresso Sauce

Classic Lemon Tart with Berry Sauce

Berry Sorbet with Marinated Strawberry

Chef's Special Dessert

Minimum Food Order \$17 & Split Charge \$5
18% Gratuity will be automatically added to parties of six or more
No split checks, please