

# CAFFÈ DOLCE dinner

Traditional | Table Share week of March 15th, 2017

## salads

- endive salad with white cheddar dressing, pancetta & poached egg\* 11
- shaved pear, golden beet & celery root salad, local feta & sweet-hot beet vinaigrette 11
- house salad of greens, chevre, candied pecans, pomegranate, house vinaigrette 9
- caesar- romaine, croutons, parmesan 9 add cured white anchovies 2

## smaller plates

- local cheese board 16
- artisanal meats & local cheeses 17/23
- marinated olives & flatbread 7
- pan-roasted sweetbreads with kumquat, fennel, watercress, capers & mustard 12

## dips & spreads

- pimiento cheese, pickled mustard seed & everything flatbread 7
- skordalia: Greek yogurt & herb spread, everything flatbread 7
- curry cream cheese with smoked char roe and chives, toasted brioche 10
- trio of spreads 16

## on toast

- mozzarella with sea salt, caramelized honey & fennel 9
- shrimp salad, pickled garlic, chili & fennel\* 10
- beef tartare, charred onion, white anchovy, a peppercorn aioli\* 9
- hazelnut-smoked blue cheese, pear, walnut, house made beef pastrami & fresh horseradish 10

## pasta

- fusilli, seafood ragu, grapefruit butter sauce & herbed mascarpone 20
- bucatini al' amatriciana, oven-dried tomato, guanciale, chili, pecorino romano 16
- free form lasagna, local pork, mustard greens, smoked tomato, ricotta & lemon 17
- pappardelle, braised short rib bolognese, lemon & pecorino 18

## meats and fish

- pacific deep sea fish selection with burnt orange, sweet onion, olive butter sauce & brocollette\* 30
- Montana-raised lamb chops, black garlic & roasted ginger sauce with charred scallion & king trumpet mushrooms\* 34
- short ribs with manchego polenta, parsnip, date, chervil & horseradish 26
- natural angus beef flank with a warm potato & local radish salad with gremolata 29
- lamb burger with bacon, goat cheese, spicy aioli, caramelized onion\* 17
- grilled quail with honey, lemon, chili & bok choy 24

## vegetables

- grilled local marble potatoes with tomatillo jam & cotija cheese 8
- butternut squash with sweet vinegar, pine nuts & currant 8
- pan-roasted brussel sprouts, crispy rice & fish sauce vinaigrette 8
- five-spice sweet potatoes, scallion, roasted pineapple, lime yoghurt 8
- cauliflower gratin, egg yolk, parmesan\* 8
- local turnips, bacon jam, hot pepper cheese curds & honey 8

## sourdough pizza

- margherita- marinara, basil & fresh mozzarella 14
- andouille sausage, potato, onion, sage & local hot pepper cheese curds 16
- bacon, broccoli, pickled peppers & white cheddar white sauce 16
- wild mushroom, herb mozzarella, pancetta & rosemary oil 17

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.