

CAFFÈ DOLCE dinner

Traditional | Table Share week of April 19th, 2017

salads & light plates

- shaved pear, golden beet & celery root salad, local feta & sweet-hot beet vinaigrette 11
- house salad of greens, chevre, candied pecans, apple, house vinaigrette 9
- caesar- romaine, croutons, parmesan 9 add cured white anchovies 2
- amberjack crudo, daikon, yuzu kosho & local mustards 14
- snap pea, blood orange, fennel & asparagus 10 *add seasonal fish* 19

cheese & charcuterie

- local cheese board 16
- artisanal meats & cheese board with house crackers, preserved fruits & vegetables 17/23
- marinated olives & house-made flatbread 7

dips & spreads

- pimiento cheese, pickled mustard seed & everything flatbread 8
- skordalia: Greek yogurt & herb spread, everything flatbread 8
- curry cream cheese with smoked char roe and chives, toasted brioche 11
- trio of spreads 18

on toast

- mozzarella with sea salt, caramelized honey & fennel 9
- shrimp salad, pickled garlic vinaigrette & curry salt* 10
- hazelnut-smoked blue cheese, pear, walnut, house made beef pastrami & fresh horseradish 11
- wild mushroom, goat cheese, asparagus & grilled onion 9

house-made pasta

- spring pea agnolotti, veal sweetbreads, local bacon & mint butter 16
- fusilli with 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 18
- pappardelle, braised short rib bolognese, lemon & pecorino 19

meats and fish

- pacific deep sea fish selection with ginger sunchoke puree, bottarga butter, braised radish & local spring mustards* 32
- Montana-raised lamb t-bone, black garlic & roasted ginger sauce with charred scallion & king trumpet mushrooms* 34
- natural angus beef MT strip steak with a warm potato & local radish salad with gremolata 32
- lamb burger with bacon, goat cheese, spicy aioli, caramelized onion* 17
- grilled quail with honey, lemon, chili & bok choy 24

vegetables

- grilled asparagus, sunny duck egg, guanciale, aged local cheese & wild nettle pesto 9
- grilled local marble potatoes with tomatillo salsa & cotija cheese 8
- pan-roasted brussel sprouts, crispy rice & kim chi vinaigrette 8
- cauliflower gratin, egg yolk, parmesan* 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.