

CAFÉ
Attila

Small Plates

Beet Salad 10

Redwood Hill Farms Crottin, Spiced Walnuts, Grain
Mustard Vinaigrette

“Caesar” Salad 7

Grilled Sweet Gem Lettuce, Mache,
Baby Heirloom Tomatoes, Dill Caesar

Braised Pork Belly 11

Arugula, Toasted Almonds,
Blackberry-Port Wine Reduction

Trout 10

Idaho Rainbow Trout, Corn Toast, Watercress, Lemon
Vinaigrette

Fox Island Mussels 11

In Andouille Cream

Grilled Hanger Steak 13

Chimichurri, Buttered Yukons

Cauliflower Fritters 8

Kale “Chips”, Meyer Lemon Aioli

Soup 7

Large Plates

Fettuccine 19

Manila Clams, Mussels, and Prawns, Roasted Red Peppers, Baby Spinach

Pork “Filet” 22

Wild Mushroom Ragout, Yukon Buttermilk Mash, Grilled Rosemary Peaches

“Chicken and Dumplings” 18

Pistachios, Cippolini Onions, Watercress, Saffron Spaetzle

Gnocchi 16

House-smoked Lardons, Three Tomato Saute, Grana Padano

Duck Breast 24

French Lentils, Rainbow Chard, Grilled Plum and Tart Cherry Sauce

Striped Bass M.P.

Saffron-Fennel Broth, Spring Vegetables, Creamer Potatoes

Sweets 7

Classic Crème Brulee
Bread Pudding

Chocolate Pot de Creme
Panna Cotta