

**- Starters -**

- Carrot Ginger Soup** – Toasted Coconut, Cilantro, Extra Virgin Olive Oil 20
- Salt Spring Mussels** – Nduja Sausage, White Wine Broth, Castelvetrano Olives, Sourdough 25
- Chopped Mixed Green Salad** – Local Greens, Pistachios, Cannellini Beans, Cucumber, Avocado, Shaved Parm, Ramp Vin 18
- Seared Hudson Valley Foie Gras** – Orange Marmalade, Toasted Brioche, Frisee, Hazelnut Crumble 25
- Chef Suggested Wine Pairing** – Navarro, Cluster Select Riesling, Anderson Valley 2018 15
- Pear & Point Reyes Blue Cheese Salad** – Mixed Greens, Candied Walnuts, Balsamic Vinaigrette 18
- Vietnamese Prawn Salad** – Pork Belly, Grilled Prawns, Green Papaya, Mixed Herbs, Vietnamese Dressing 28

**- Pasta -**

- Wild Mendocino Mushroom Gnocchi** – House-Made Gnocchi, Leek & Mushroom Ragout, Cream, Winter Herbs 32
- Butternut Squash Agnolotti** – Chanterelle Mushrooms, Sage Browned Butter, Parmigiano Reggiano 30
- 8-Hour Bolognese** – House-Made Pasta, Magruder Ranch Beef & Pork, Parmigiano-Reggiano 28

**- Main -**

- Braised Berkshire Pork Cheeks** – Wild Mendocino Mushrooms, Parmigiano Risotto, Rich Pork Jus 32
- Filet Mignon Rossini** – 8oz. Filet Mignon, Foie Gras, Brioche, Spinach, Madeira Demi Glace 85
- Liberty Farms Duck Confit** – White Bean Ragout, Peppered Guanciale, Pears, Brussels Sprouts 35
- Lentil Cake** – Indian Inspired Curry, Cauliflower, Broccolini, Raita, Crispy Kale Chips 30
- Classic Cioppino** – Rich Tomato Broth, Prawns, Market Fish, Mussels, Garlic Rubbed Crostini 42
- Liberty Farms Duck Breast** – Potato Pavé, Local Braising Greens, Quince Gastrique, Chinese Five Spice 45
- Local Black Cod** – House-Made Mushroom Duxelles Agnolotti, Beets, Baby Bok Choy, Madeira Truffle Emulsion 43

**- Sides -**

- Mendocino Wild Mushrooms** – Thyme, Butter 15
- Local Baby Carrots** – Cumin Seasoned, Honey, Cilantro, Sesame 15
- Grilled Local Broccolini** – Calabrian Chile, Garlic 15
- Local Brussels Sprouts** – Toasted Hazelnuts, Sherry Vin, Shallots 12
- Roasted Baby Beets** – Pecorino Romano, Mint, Olive Oil 12
- Crispy Potato Pavé** – Thinly Sliced Potato, Clarified Butter, Parmigiano-Reggiano 12

## ***A Brief History of Café Beaujolais***

1968

Café Beaujolais is born. The Pitsenbarger family purchased the house and turned part of it into a small café where they served dinners on the weekends and lived upstairs. They chose the name "Café Beaujolais" simply because they liked the sound of it. Beaujolais is a wine growing region in southeastern France.

1977

Margaret Fox, at the age of 25, bought the property and began serving breakfast and lunch and started the Café Beaujolais mail order business.

1984

Café Beaujolais began serving dinner with executive chef Christopher Kump.

1990

The Café Beaujolais Brickery opened and began the service and sale of wood-fired brick oven breads.

2000

Loyal Beaujolais customers Steve and Ashley Jenks purchased the restaurant and updated the interior.

2006

Chef David LaMonica purchased the restaurant and expanded the Beaujolais home brand items, such as the famous Beaujolais granola.

2016

Businessman and restaurant owner Peter Lopez along with his wife Melissa and son, Chef Julian Lopez, purchased Café Beaujolais in 2016. They have been honored and excited to, not only continue the 50+ year Café Beaujolais legacy, but also to add exciting new seasonal items to the menu, host interactive special events and lovingly restore, improve and grow Beaujolais' vintage property and grounds.

## ***Now to Begin Your Meal***

### ***– Aperitifs –***

***Amarena Spritz*** – Punt E Mes, Vittore Vermouth, Balsamic, Prosecco, Brandied Cherries **14**

***Sensa Spritz*** – Salers Aperitif, Vittore Vermouth, Cucumber, Lime, Sea Salt **15**

***Safe Passage*** – Atost Amaro, Cappelletti, Castelvetro Olives, Lemon, Prosecco, Angostura **15**

***Huckleberry Highball*** – Cocchi Americano, Huckleberry Shrub, Lemon, Soda Water **14**

***Kir Royale*** – Crème de Cassis, Prosecco, Twist of Lemon **14**

***Manzanilla 'Mojito'*** – La Gitana Manzanilla Sherry, Earl Grey Syrup, Mint, Lime **14**

***Beaujolais 'Negroni'*** – Cappelletti, Vittore Vermouth, Prosecco, Splash of Orange **14**