

**- Starters -**

<b>Roasted Butternut Squash Soup</b> – Puree of Roasted Squash, Crème Fraiche, Crispy Sage	<b>16</b>
<b>Mixed Green Salad</b> – Crispy Quinoa, Toasted Sesame, Baby Beets, Pickled Carrot, Feta Cheese, Dukkah Dressing	<b>21</b>
<b>Vietnamese Crab Cakes</b> – Coconut Milk, Mixed Herbs, Thai Chile	<b>28</b>
<b>Steak Tartare Crostini</b> – House-Made Sourdough, Lemon Dressed Arugula, Aged Balsamic, Capers	<b>26</b>
<b>Baby Gem Salad</b> – Green Goddess, Crispy Shallots, Watermelon Radish, Green Goddess Dressing	<b>21</b>
<b>Seared Hudson Valley Foie Gras</b> – Orange Marmalade, Toasted Brioche, Frisée, Hazelnut Crumble	<b>26</b>
<b>Suggested Wine Pairing</b> – Chateau Lamourette, Sauternes, France 2016	<b>11</b>
<b>Charred Spanish Octopus</b> – Fingerling Potato, Piquillo Pepper, Lemon Confit	<b>25</b>
<b>Vietnamese Prawn Salad</b> – Pork Belly, Grilled Prawns, Green Papaya, Mixed Herbs, Vietnamese Dressing	<b>28</b>
<b>Liberty Farms Duck Confit</b> – Black Pepper Gastrique, Potato Pave, Sautéed Mixed Greens	<b>26</b>

**- Pasta -**

<b>Lemon Confit Ricotta Agnolotti</b> – Fava Beans, Black Trumpet Mushrooms, Lemon Confit, Parmigiano-Reggiano	<b>30</b>
<b>Berkshire Braised Pork Agnolotti</b> – Pork Cheek & Mascarpone Agnolotti, Pork Demi Glace, Asparagus, Fava Bean	<b>32</b>
<b>8-Hour Tagliatelle Bolognese</b> – House-Made Pasta, Magruder Ranch Beef & Pork, Parmigiano-Reggiano	<b>30</b>
<b>Dungeness Crab Gnocchi</b> – Local Crab, Tomato Confit, Lemon Confit, Broccolini Tips, Dill Browned Cream Sauce	<b>35</b>

**- Main -**

<b>Braised Berkshire Pork Cheeks</b> – Mascarpone Risotto, Collard Greens, Wild Mendocino Mushrooms, Rich Pork Jus	<b>32</b>
<b>Pan Seared Hokkaido Scallops</b> – Cauliflower Puree, Crispy Cauliflower, Pistachio Browned Butter, Quinoa	<b>40</b>
<b>Classic Cioppino</b> – Rich Tomato Broth, Prawns, Black Cod, Mussels, Clams, Garlic Rubbed Crostini	<b>42</b>
<b>Liberty Farms Duck Breast</b> – Potato Pavé, Local Braising Greens, Black Pepper Gastrique, Chinese Five Spice	<b>45</b>
<b>Local Black Cod</b> – House-Made Mushroom Duxelles Agnolotti, Beets, Baby Bok Choy, Madera Truffle Emulsion	<b>43</b>
<b>Pan Seared Fillet Mignon</b> – Local Yukon Potato Mash, Grilled Vegetables, Roasted Maitake Mushrooms	<b>65</b>
<b>A5 Grade Wagyu Striploin</b> – 4oz Japanese Wagyu, Potato Pave, Charred Leek, Soy Gastrique	<b>75</b>

**- Sides -**

<b>Butter Sautéed Mendocino Wild Mushrooms</b>	<b>15</b>
<b>Crispy Brussels Sprouts</b> – Toasted Hazelnuts, Sherry Vin	<b>12</b>
<b>Wavelength Farm Braising Greens</b>	<b>12</b>
<b>Roasted Delicata Squash</b> – Sage, Brown Butter	<b>12</b>
<b>Roasted Local Beets</b> – Pecorino Romano & Mint	<b>12</b>
<b>Crispy Locally Grown Potatoes</b> – Aleppo Pepper Aioli	<b>12</b>

20% Gratuity added for parties of 5 or more

15% Gratuity added for takeout orders

\$25 Corkage. Waived with the Purchase of a Bottle from our List.

## ***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 -***

***961 Ukiah Spritz – Sparkling Wine, Grapefruit, Elderflower, Campari 13***

***Classic Hugo – Sparkling Wine, St. Germain, Mint, Lime 13***

***Vittore Vermouth Spritz – Lemon Twist, Sparkling Water, Green Olive 13***

***Non-Alcoholic Grapefruit Spritz – Sparkling Water, Pistachio Cherry Tonic, Honey Lavender Bitters, Grapefruit Juice 13***

***Old Fashion Spritz – Sparkling Wine, Old Fashion Tonic, Cayenne Bitters, Orange Twist 13***

***House Aperitif – Sparkling Wine, House-Made Peach Syrup, Angostura Bitters 13***

***Champagne Cocktail – Sparkling Wine, Sugar Cube, Angostura Bitters 13***

***Kir Royale – Sparkling Wine, Crème de Cassis, Twist of Lemon 13***