

- Starters -

<i>Local Sunchoke Bisque – Duck Confit, Crispy Sage, Crème Fraiche</i>	16
<i>Mendocino Wild Mushroom Risotto – Porcini & Chanterelle Duxelles, Mascarpone, Parmigiano-Reggiano</i>	25
<i>NYE Ranch Mixed Greens – Local Persimmons, Parmigiano-Reggiano, Avocado, Pistachios, Balsamic Vinaigrette</i>	20
<i>Green Papaya Salad – Vietnamese Marinated Prawns, 24-Hour Pork Belly, Vietnamese Herbs</i>	25
<i>Pan Seared Hudson Valley Foie Gras – Orange Marmalade, Toasted Brioche, Hazelnuts</i>	25
<i>Kale Salad – Local Chiffonade Kale, Parmigiano-Reggiano, Delicata Squash, Pepitas</i>	20

- Main -

<i>Pan Seared Hokkaido Scallops – Cauliflower Puree, Crispy Cauliflower, Pistachio Browned Butter, Quinoa</i>	39
<i>Alaskan Halibut & Charred Octopus White Bean Ragu – Spicy Sausage, Cannellini Beans, Piquillo Peppers, Blackened Halibut, Crispy Spanish Octopus, Frisée</i>	
<i>Wild Mushroom Duck Tagliatelle – House-Made Pasta, Duck Confit, Delicata, Chanterelle & Porcini Duxelles</i>	34
<i>8-Hour Fettucine Bolognese – House-Made Pasta, Magruder Ranch Beef & Pork, Parmigiano-Reggiano</i>	29
<i>Liberty Farms Duck Breast – Potato Pavé, Local Braising Greens, Pomegranate Gastrique, Chinese Five Spice</i>	45
<i>New Zealand Lamb Neck Fillet – Local Caspar Purple Potato, Chanterelle Mushrooms, Asparagus, Rich Lamb Jus</i>	45
<i>Berkshire Braised Pork Cheeks – Black Garlic Risotto, Chanterelle Mushrooms, Mascarpone Cheese</i>	32
<i>Lentil Cake – Sprouted Lentils, Indian Inspired Curry, Garden Vegetables, Mixed Herbs, Herbed Raita</i>	28
<i>Sous-Vide Filet Mignon – USDA Prime Filet, Creamed Spinach, Mashed Yukon Potatoes</i>	55

- Sides -

Local Chanterelle Mushrooms **16**

Creamed Spinach **12**

Crispy Brussels Sprouts Hazelnuts, Sherry Vin **12**

Sautéed Wavelength Farm Greens **12**

Crispy Garlic Oiled Locally Grown Potatoes **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 -

- House Aperitif* – Sparkling Wine, House-Made Peach Syrup, Angostura Bitters 11
- Mulled Wine Spritz* – Sparkling Wine, House-Made Red Wine Syrup, Lemon Twist 11
- Beaujolais Negroni* – Zamaro Amara, Vittore Vermouth, Prosecco & a Splash of Lime 11
- Champagne Cocktail* – Sparkling Wine, Sugar Cube, Bitters 11
- Kir Royale* – Sparkling Wine, Crème de Cassis, Twist of Lemon 11
- Rita's Amaro or Vermouth* – Locally made amaro or vermouth 12