

## **- Starters -**

<b>Coconut Carrot Soup</b> – Local Dungeness Crab, Puree of Carrot, Coconut Milk, Toasted Carrots	<b>22</b>
<b>Duck Confit</b> – Crispy Duck Leg Confit, Arugula Salad, Potato Pave, Quince Gastrique	<b>25</b>
<b>Steak Tartare Crostini</b> – Filet Mignon, Shallots, Parmigiano-Reggiano, Aged Balsamic, Capers, Garlic Sourdough	<b>25</b>
<b>Spinach &amp; Frisée Salad</b> – Candied Walnuts, Feta, Dried Cranberries, Pomegranates, Maple Balsamic Vinaigrette	<b>20</b>
<b>Vietnamese Style Dungeness Crab Cakes</b> – Coconut Cream, Mixed Vietnamese Herbs, Thai Chile	<b>27</b>
<b>Seared Hudson Valley Foie Gras</b> – Persimmon & Pear Marmalade, Toasted Brioche, Frisee, Hazelnut Crumble	<b>25</b>
<b>Suggested Wine Pairing</b> – Chateau Lamourette, Sauternes, France 2016	<b>11</b>
<b>Spanish Seared Octopus</b> – Romanesco, Piquillo Pepper, Fingerling Potatoes, Arugula	<b>25</b>
<b>Baby Kale Salad</b> – Local Baby Kale, Parmigiano-Reggiano, Pickled Tokyo Turnips, Pepitas, Tangy Vin	<b>20</b>

## **- Pasta -**

<b>8-Hour Fettucine Bolognese</b> – House-Made Pasta, Magruder Ranch Beef & Pork, Parmigiano-Reggiano	<b>29</b>
<b>Ricotta Bone Marrow Agnolotti</b> – Crushed Sage, Parmigiano-Reggiano, Veal Demi Glace	<b>25</b>

## **- Main –**

<b>Pan Seared Hokkaido Scallops</b> – Cauliflower Puree, Crispy Cauliflower, Pistachio Browned Butter, Quinoa	<b>39</b>
<b>Liberty Farms Duck Breast</b> – Potato Pavé, Local Braising Greens, Kumquat 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>42</b>
<b>Cioppino</b> – Clams, Halibut, Prawns, Dungeness Crab, Rich Tomato Sauce, White Wine, Garlic Sourdough	<b>45</b>
<b>Berkshire Braised Pork Cheeks</b> – Mascarpone Risotto, Chanterelle Mushrooms, Pork Jus	<b>32</b>
<b>Local Roasted Delicata Squash</b> – Wild Rice, Winter Vegetables, Aged Balsamic, Shaved Parmesan	<b>28</b>
<b>New York Striploin Steak</b> – Crispy Shallots, Spring Asparagus, Mashed Yukon Potatoes, Demi-Glace	<b>55</b>

## **- Sides -**

<b>Local Wild Mixed Mushrooms</b>	<b>16</b>
<b>Crispy Brussels Sprouts</b> Hazelnuts, Sherry Vin	<b>12</b>
<b>Sautéed Wavelength Farm Greens</b>	<b>12</b>
<b>Yukon Mashed Potatoes</b>	<b>12</b>

20% Gratuity added for parties of 5 or more

## *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 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, Angostura Bitters 11*

*Kir Royale – Sparkling Wine, Crème de Cassis, Twist of Lemon 11*