

**- Starters -**

<b>Curried Honeynut Squash Soup</b> – Big Mesa Farm Honeynut Squash, Tangy Yogurt, Cilantro	<b>20</b>
<i>Dungeness Crab Meat Supplement</i>	18
<b>Salt Spring Mussels</b> – Nduja Sausage, White Wine Broth, Castelvetrano Olives, Sourdough	<b>25</b>
<b>Baby Gem Lettuce</b> – Yuzu Kosho Ranch, Crispy Shallots, Fresh Herbs, Radish, Pistachios, Baby Gem	<b>18</b>
<b>Seared Hudson Valley Foie Gras</b> – Orange Marmalade, Toasted Brioche, Frisee, Hazelnut Crumble	<b>25</b>
<i>Chef Suggested Wine Pairing</i> – Navarro, Cluster Select Riesling, Anderson Valley 2018	<b>15</b>
<b>Pear &amp; Point Reyes Blue Cheese Salad</b> – Mixed Greens, Candied Walnuts, Pear, Balsamic Vinaigrette	<b>18</b>
<b>Vietnamese Prawn Salad</b> – Pork Belly, Grilled Prawns, Green Papaya, Mixed Herbs, Vietnamese Dressing	<b>28</b>

**- Pasta -**

<b>Wild Mendocino Mushroom Gnocchi</b> – House-Made Gnocchi, Leek & Mushroom Ragout, Cream, Winter Herbs	<b>32</b>
<b>Lamb Ricotta Agnolotti</b> – English Peas, Mint Pesto, Sundried Tomato, Crispy Capers, Whipped Ricotta	<b>32</b>
<b>8-Hour Bolognese</b> – House-Made Pasta, Magruder Ranch Beef & Pork, Parmigiano-Reggiano	<b>28</b>

**- Main -**

<b>Braised Berkshire Pork Cheeks</b> – Wild Mendocino Mushrooms, Parmigiano Risotto, Rich Pork Jus	<b>32</b>
<b>8 oz. Filet Mignon</b> – Grilled Asparagus, Crispy Local Potatoes, Madeira Demi Glace	<b>65</b>
<b>Liberty Farms Duck Confit</b> – White Bean Ragout, Peppered Guanciale, Pears, Brussels Sprouts	<b>35</b>
<b>Lentil Cake</b> – Indian Inspired Curry, Cauliflower, Broccolini, Raita, Crispy Kale Chips	<b>30</b>
<b>Classic Cioppino</b> – Rich Tomato Broth, Prawns, Market Fish, Mussels, Garlic Rubbed Crostini	<b>42</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, Madeira Truffle Emulsion	<b>43</b>

**- Sides -**

<b>Mendocino Wild Mushrooms</b> – Thyme, Butter	<b>15</b>
<b>Grilled Broccolini</b> – Calabrian Chile, Garlic	<b>15</b>
<b>Brussels Sprouts</b> – Toasted Hazelnuts, Sherry Vin, Shallots	<b>12</b>
<b>Roasted Baby Beets</b> – Pecorino Romano, Mint, Olive Oil	<b>12</b>
<b>Crispy Potato Pavé</b> – Thinly Sliced Potato, Clarified Butter, Parmigiano-Reggiano	<b>12</b>

20% Gratuity added for parties of 5 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions\*

## *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, Amarena Cherries   14*

***The Lost Surfboard** – Cocchi Americano, Raspberry, Sea Salt, Tonic Water, Grapefruit   15*

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

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

***Crimson Spritz** – House-Made Raspberry Syrup, Prosecco, Twist of Lemon   14*

***Manzanilla Fizz** – Manzanilla Sherry, House-made Lime Cordial, Soda Water   14*

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