

Dinner at Café Mimosa

Beginnings

Charcuterie Plate	artisan cured meats	artisan duck pate	traditional garnishes	9
Tomato and Artisan Bread Soup	shaved reggiano	sourdough croutons		8
Organic Baby Field Greens	english cucumber	roma tomato	jerez vinaigrette	7
Romaine Hearts	crispy capers	shaved reggiano	white anchovy dressing	8
Salt Roasted Beet Salad	fromage blanc crostini	baby lettuces	lemon emulsion	9
Heirloom Tomato Salad	fresh burrata cheese	watercress	white balsamic	9
Stuffed Baby Calamari	bilbao chorizo	piquillo peppers	grilled artichoke hearts	10
Tempura Squash Blossoms	green apple and fennel slaw	green harrisa aioli		10
Spring Vegetable Ragout	fettuccini	baby squash	yellow corn basil pesto	10
Braised Pork Belly	“petis pois”	roasted cherry tomatoes	lardon grainy-mustard	9
“Surf and Turf”	crispy sweet breads	maine lobster	chanterelles truffle butter	14
Seared Foie Gras	yellow peach marmalade	toasted baguette	aged sherry reduction	18

Coast to the Ranch

Maine Diver Scallops	potato gnocchi	baby fennel	bilbao chorizo	cilantro pesto	27	
Alaskan Halibut	summer corn risotto	melted leeks	forest mushrooms	red wine jus	29	
Spanish Bouillabaisse	albacore	scallops	mussels	baby vegetables	smoked paprika broth	26
Crispy Duck Breast	cannellini beans	bloomsdale spinach	cipollinis	salbitxada	28	
Pan Roasted Hanger Steak	potato puree	haricot vert	baby carrots	veal jus	30	
Slow Braised Pork Shank	pearl barley	baby shiitake mushrooms	asparagus tips		27	

Sides

yukon gold potato puree	market vegetables	bloomsdale spinach	forest mushrooms	4
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Cheese and Sweets

Four Cheese Plate	marcona almonds	quince gelee	bee-keepers honey	12
Cardamom-Orange Panna Cotta	macerated strawberries	acacia honey		6
Lemon Curd Tart	fresh whipped cream	seasonal berries		6
Flourless Valrhona Chocolate Cake	crème anglaise	chantilly crème		6