

CAFÉ G

SPRING 2017

We hope you enjoy this special menu that celebrates the season and beautiful products from the region's best farms, dairies and fisheries.

Café G is committed to sourcing ingredients of the highest quality from local, independent producers whenever possible.

Spring is always an exciting time for us; the markets explode with new, fresh, green and long-awaited ingredients and we've rediscovered the pleasure of working with them.

Arrivals to our kitchen this week included strawberries, asparagus, peas and spruce tips.

These dishes can be ordered individually or together as a tasting.

Three Dishes \$33.00

beef sirloin tartare	10.
capers, spruce, lemon, crispy onion	
roasted local cod filet gf	21.
celeriac, morels, black truffle, shishito	
mascarpone cheesecake	8.
east coast strawberries, oat crumble	

Before placing your order, please inform your server if a person in your party has a food allergy.

Museum members receive a 10% discount on food items.

Chef de Cuisine Vito Mulin

FIRST PLATES

- spring parsnip soup with ham and parsley chimichurri gf 12.
- crispy chickpea fries with sriracha aioli 6.
- baked st. andre cheese with east coast strawberries 8.
- black olive tapenade with olive oil crostini 7.
- shrimp rillettes with miso aioli and furikake 8.
- asparagus 'wellington' with morels and sauce gribiche 7.
- grilled avocado with tasso arancini and horseradish cream 8.

MAIN PLATES

- pressed turkey, roasted onion and brie sandwich** 15.5
seven grain bread and mustard seed dressing
- roasted broccoli and gruyère quiche** 16.5
farm salad of arugula, farro and grapes
- eva's greens and grilled steak salad** 18.5
blue cheese, red onion, toasted almond and lemon gf
- polenta milanese** 17.5
creamy mushrooms and house made ricotta
- bell & evans chicken salad** 16.5
dried apricots, pistachio and potato crisps gf
- sausage and spinach flatbread pizza** 15.5
tomato sauce and gruyère
- farro risotto** 16.5
english peas, spring onion, asparagus and ricotta salata

BEER AND WINE

- 15 ferrari carano fumé blanc 12.
- 15 monte bernardi grillo ☼ 10.
- 14 stéphane orieux muscadet ☼ 12.
- 15 guenoc pinot grigio 10.
- 14 roth estate sonoma chardonnay 13.
- 16 e. guigal côtes du rhône rosé 12.
- 16 chateau le payral bergerac rosé ☼ 12.
- 14 finca decero malbec 12.
- 15 domaine pique-basse côtes du rhône ☼ 13.
- 14 domaine yohan lardy moulin-a-vent ☼ 13.
- 13 donati vineyards cabernet sauvignon 14.
- 15 les brebis oregon pinot noir ☼ 12.

- NV cristalino brut cava 10.
- NV albrecht cremant d'alsace brut rosé 12.
- blood orange mimosa 11.
- sam adams lager / stella artois 17.5
- sierra nevada torpedo i.p.a. 6.

SODA AND JUICE COFFEE AND TEA

- cola / diet cola / ginger ale / root beer / 2.5
- orange soda / lemonade
- orange juice / cranberry juice 3.
- coffee 3.5
- cappuccino 4.5
- espresso 3.
- loose leaf herbal and black tea 4.

WHAT'S YOUR PLEASURE?