

CAFE21 WINTER MENU

Cafe 21 is committed to serving only all natural, hormone free, free range meat, antibiotic free poultry and wild shellfish. We partner with local organic Tom King Farm, to bring you the freshest, local, seasonal and organic produce. We love hand making our own bread, using organic flour and a commercial yeast free, sourdough starter and allowing it to slowly rise, making it good for the body and soul. We make all our food from scratch, with love. Enjoy!

STARTERS

BAKED PEAR SALAD \$11

Spring Mix, Candied Cranberries, Slivered Almonds, Feta, Honey Balsamic

WINTER SALAD \$12

Brussels Sprouts, Persimmon Salsa, Pomegranate Seeds, Hydrated Walnuts, Roasted Squash, Pecorino Cheese

QUINOA BEET TARTARE \$12

Feta Mousse, Balsamic Vinegar, Shallots, Crushed Walnuts, Pickled Mustard Seeds, Seasonal Fruit, Live Butter Lettuce

ROASTED SQUASH AND LENTIL SOUP \$8

House Sourdough Croutons

CAFÉ 21 FONDUE

Creamy 4 cheese blend, Toast Points, Seasonal Fruit and Vegetables

APPETIZERS:

BALSAMIC ONION TART \$10

With Herbed Ricotta

BUCKWHEAT CREPE CAKE \$12

Gluten-free Spinach Buckwheat Crepes, Herbed Ricotta, Bell Pepper Sauce

SEASONAL CRUDITES MEZZE \$14

Fresh Fruit and Vegetables, House made sweet and savory dips and spreads, Sourdough Bread

GRILLED VEGETABLE TERRINE \$12

Eggplant, Zucchini, Onion, Tomato, Bell Peppers, Mint, Thai Basil

MIXED FRIES \$12

Gluten-free, rice flour battered: Zucchini, Portobello and Eggplant, House made Chipotle Aioli

ENTREES:

STUFFED PORK PORTERHOUSE \$24

Apple, Blueberry and Fontina, wrapped in prosciutto, Potato Puree, sautéed Swiss Chard Beurre Blanc

BEEF WELLINGTON \$24

Flank Steak rolled with caramelized Onions and Mushrooms, Potato Galette, Red Cabbage

SPAGHETTI SQUASH TORTA \$17

Spinach, Portobello, Ricotta, Pesto, Tomato Sauce, Fried Leeks, Microgreens

DUCK APRICOT ROULADE \$21

Lentil Basmati Rice Pilaf, Kumquat

SLOW BRAISED SHORT RIB \$21

Yam Puree, braised in red wine, Pea Tendrils

CLASSIC COMFORT:

VEGAN VEGETABLE

CABBAGE ROLLS \$15

Vegetables, Herbs, Arborio Rice, Tomato Sauce

BEEF CABBAGE ROLLS \$18

Grass Fed Ground Beef, Vegetables, Herbs, Arborio Rice, Tomato Sauce.

CHEFS CHOICE SEASONAL

FLAT BREAD \$14

Please inquire about our seasonal toppings

GRASS FED BEEF BURGER \$19

MARY'S FARM TURKEY BURGER \$15

* Fontina, Tomato, Onion, House Pickled Cucumber, Live Butter Lettuce, Goat Cheese Aioli, Fried Egg, House made Brioche Bun

DESSERTS

FLOURLESS CHOCOLATE CAKE \$8

Gluten-free cake batter, baked to order in a cast-iron skillet, Vanilla Ice Cream

DESSERT BOARD \$12

LEMON MERENGUE CREPE CAKE \$12

Lemon Curd, Bruleed Merengue, Bruleed Grapefruit

WINTER WONDERLAND DATE ORANGE PECAN CAKE \$8

SEASONAL BREAD PUDDING \$8

Vanilla Ice Cream

Please inform us of any allergies you may have. As delicious as it may be, consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness.