

New Moon Cafe

203 York St. Nevada City, CA 95959
530.265.6399

We love cooking with organic, natural foods... from local farmers when available... to sustain them & all of us!

small plates

Evening Soup \$5.00

Tonight's Ravioli: by the piece \$5.00

Spiced Imported Olives \$5.00

Goat Cheese & Pistachio Phyllo Puff with sun-dried Cherry infusion & grilled Onion \$12.00

Grilled Artichoke & Prawns with Smoked Paprika Aioli \$12.50

Arancini (risotto balls) with grilled Chorizo & Romesco sauce \$16.00

Pork Ribs with Red Chili sauce & Slaw \$16.50

Thai Duck Taco (Butter lettuce) with Cashews & Cilantro-Chile pesto \$14.50

Quail Saltimbocca with Creamy Polenta \$17.50

Baked Prosciutto wrapped Burrata with Crostini & Greens \$13.50

Caesar salad: Organic Romaine leaves tossed with Caesar dressing, Romano cheese & Garlic croutons Full \$9.00 Half \$5.50

Roast Beet salad: Organic roast Beets, Arugula, toasted Hazelnuts, shaved Goat Gouda with reduced Balsamic vinegar & Extra Virgin Olive oil Full \$10.50 Half \$6.50

New Moon salad: Organic leaves tossed with Balsamic vinaigrette, & toasted Pecans with or without Maytag Blue cheese Full \$9.00 Half \$5.50

Quinoa salad: Organic Quinoa with Pears, Onion, toasted Walnut & Chèvre, on a bed of Greens with Sherry vinaigrette Full \$10.50 Half \$6.50

Butter Lettuce & Endive salad: Butter lettuce, Radicchio & Belgian Endive; with creamy Blue cheese dressing and Bacon Full \$11.50 Half \$7.50

Big Plates

Ravioli

Our own fresh daily \$21.00

Butternut & Chèvre

Sliced Butternut Squash layered with Chèvre & caramelized Fennel wrapped with Chard, roasted, with Brown Butter sauce \$23.50

Coconut Prawns

Large Prawns sautéed in Coconut sauce with Green Onion-Sesame Sushi Rice cake grilled Bok Choy & Belgian Endive \$28.00

Chanterelle Chicken

Roast Bacon wrapped Breast of Organic Chicken with Chanterelle & roast Garlic sauce, fried Kale with roast Red Potatoes \$28.50

Garlic Black Pepper Flatiron

Organic grass fed SunFed Ranch Flatiron steak marinated in Black Pepper & Garlic, grilled, with Syrah sauce, Chèvre Butter & fried Shallots over Olive Oil mashed Potatoes \$29.50

Pancetta Fig Duck

Roast Leg of Muscovy Duck over Farro with Pancetta, Pearl Onions & Fig confit \$29.00

Winter Squash Gnocchi

Heirloom Winter Squash Gnocchi with Brown Butter Sage sauce & fresh Vegetables \$23.00

Chile Relleno

Poblano pepper stuffed with Queso fresco, smoked Mozzarella & Black beans beer battered, fried, with Tomatillo salsa \$21.50

Wild Fish The freshest, wild, line caught fish available

Dessert \$8.00

service to more than eight add twenty per cent...corkage: twenty dollars per metric fifth...cellphones OFF

...thankyou & love!