

NEW MOON CAFE

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

from June 12, 2018

Small plates

Fresh Bread with Butter, Olive Oil & Balsamic Vinegar \$4.00

Spiced Imported Olives \$5.00

Tonight's Ravioli: by the piece \$5.00

Evening Soup \$6.00

Grilled Romano Beans with Herbs & Lemon Aioli \$12.00

Mussels fresh Prince Edward Island Mussels in Chorizo-Saffron Cream \$14.00

Smoked Pork Belly with grilled Nectarine Chutney & Arugula Salad \$18.00

Prawns grilled, with charred Jalapeño Aioli & pickled Vegetables \$19.00

St. Louis Ribs roasted with Orange-Hoisin sauce & Sesame Slaw \$19.00

Wheyward Girl Cheese Board Four Cheeses, dried Fruit, Nuts & Crackers \$20.00

New Moon Salad - Organic leaves tossed with Balsamic vinaigrette,
& toasted Pecans with or without Pt. Reyes Blue cheese \$9.00

Roast Beet Salad - Organic roast Beets, Arugula, toasted Hazelnuts, shaved Goat Gouda;
with reduced Balsamic vinegar & Extra Virgin Olive oil \$13.00

Summer Salad – Lolla Rossa & Little Gem lettuces tossed with Blue Cheese vinaigrette;
with Grapes & toasted Walnuts \$14.00

Big plates

Ravioli - Our own fresh daily \$24.00

Eggplant & Asparagus – Eggplant with Corn, Onion, roast Red Pepper, Goat Gouda, grilled Zucchini,
Tomato sauce & Pistou; grilled Asparagus \$26.00

Chicken – Pan roasted Mary's Organic Chicken Breast with Tasso-Verjus sauce
on Cheddar Biscuit \$29.00

New York – Pan seared Five Dot Ranch New York steak Au Poivre with Torpedo Onions, & Cabernet sauce;
Scalloped Potatoes \$43.00

Venison – Pan roasted Broken Arrow Ranch Axis Venison with fresh Cherry-Pancetta-Zinfandel sauce;
roast Fingerling Potatoes \$38.00

Quail – Roast Diamond H Ranch Quail Saltimbocca (Sage & Prosciutto) with Madeira-Peach sauce;
Sweet Potato Hash \$37.00

Wild Fish – The freshest line caught Wild Fish available \$ varies

Dessert

Changing with the moon. \$10.00

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

...thankyou & love!