

# 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 \$4.50

Three Goat Cheese Cakes with Arugula pesto, Kalamata tapenade,  
roast Red Pepper pesto & Truffle oil \$11.00

Tequila Gravlax with Tortilla & Lime-Cilantro Aioli \$16.00

Arancini (risotto balls) with grilled Prawn & Pesto aioli \$16.00

Roasted Artichoke with Olive Bread stuffing, roast Stoplight Peppers, Pine nuts,  
Capers & Balsamic vinaigrette \$9.00

Pork Ribs with Asian BBQ & Cucumber salad \$16.50

Grilled Chicken-Rosemary sausage with creamy White Polenta  
& roast Tomato cruda \$13.00

**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

**Hearts of Romaine:** with Watercress, Pepitas, Queso Fresco, Avocado,  
Chile-Lime vinaigrette Full \$10.00 Half \$6.00

## Big Plates

### Ravioli

Our own fresh daily \$18.00

### New Moon Poblano

Roast Poblano chile stuffed with Black beans, Rice & Queso Fresco--  
Sweet Red Pepper sauce, Cherry Tomato salsa with crumbled Chèvre \$19.50

### Black Voodoo Prawns

Large Prawns sautéed with Tasso, Garlic, Worcestershire sauce  
& Blackened Voodoo-Butter over creamy Grits \$27.00

### Dijon Chicken

Roast Breast of Organic Chicken with Cipollini-Dijon Mustard sauce  
over Potato & Leek cake \$27.50

### York Street Flatiron

Five Dot Ranch Flatiron steak grilled, served over fresh Tomato slices,  
Chèvre butter & roast Fingerling potatoes \$28.50

### Cherry Duck

Breast of Muscovy Duck seared with fresh Cherry-Merlot sauce  
reduced Balsamic vinegar & Yukon Gold mash \$28.00

### Gnocchi Parisienne

Gruyère Gnocchi Parisienne sautéed with heirloom Cherry tomatoes  
& Pancetta with Herb Beurre blanc \$22.50

### Wild Fish

The freshest, wild, line caught fish available

## Dessert

Changing daily  
\$8.00

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

*with love & yummy!*