

NEW MOON CAFE

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

from August 25, 2017

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

Summer Squash grilled and tossed with Basil, Chevre, and toasted Sunflower Seeds \$9.00

Bay Shrimp Spring Rolls with Vietnamese dipping sauce \$12.00

Mussels fresh Prince Edward Island Mussels in Brandy-Herb Cream \$12.00

Ricotta & Parmesan Gnocchi with Summer Vegetables & Herbs \$17.00

Pork Belly with Plum sauce, fried Capers, and Frisée salad with Plums and Green Olives \$18.00

Burrata with Basil, Heirloom Tomatoes, and Basil-Pistachio Pesto \$16.00

Prawns sautéed, with charred Tomatillo sauce, Tasso & Cheddar Cornbread \$18.00

St. Louis Ribs roasted, with Redeye Barbeque sauce & fried Mac 'n Cheese \$19.00

New Moon Salad - Organic leaves tossed with Balsamic vinaigrette,
& toasted Pecans with or without Pt. Reyes Blue cheese \$8.00

Roast Beet Salad - Organic roast Beets, Arugula, toasted Hazelnuts, shaved Goat Gouda;
with reduced Balsamic vinegar & Extra Virgin Olive oil \$12.00

Little Gem Salad - Little Gem lettuce tossed in Green Goddess dressing, with Grapes,
Red Onion, and Mustard Walnuts \$10.00

Big plates

Ravioli - Our own fresh daily \$23.00

Summer Squash - Roast Summer Squash filled with roast Vegetables & Jack cheese, atop Corn Purée,
topped with Pesto & Sunflower seeds; Avocado slices, roast Potatoes \$25.00

Chicken - Pan roasted Mary's Organic Chicken Breast with Maple-Lardon sauce;
Corn Cake \$29.00

New York Steak - Pan seared Five Dot Ranch New York steak with Spanish Chorizo, Red Wine braised Onion,
Merlot sauce; Scalloped Potatoes \$43.00

Leg of Lamb - Moroccan spice dry rubbed, grilled Niman Ranch Leg of Lamb with Tzatziki sauce, Fennel salad,
and Mint Oil; Couscous \$37.00

Duck- Braised Grimaud Farm Muscovy Duck Leg with Blackberry-Zinfandel sauce;
roast Potatoes \$35.00

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!

530.265.6399 | 203 York Street, Nevada City California 95959 | thenewmooncafe.com