

NEW MOON CAFE

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

from July 7, 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
- Romano Beans** grilled with Roast Red Pepper Aioli \$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 Spring Vegetables & Herbs \$17.00
- Pork Belly** with Orange Ponzu sauce & Cucumber salad \$18.00
- Burrata** Prosciutto wrapped with fresh Nectarine & Basil oil \$16.00
- Prawns** sautéed, with charred Tomatillo sauce, Tasso & Cheddar Cornbread \$18.00
- St. Louis Ribs** roasted, with Mustard Barbeque sauce & Black Pepper Biscuit \$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

Frisée Salad – Fresh Frisée, Radicchio di Treviso, Basil, Radish, Red Onion & Lardon
with Herb vinaigrette \$12.00

Big plates

Ravioli - Our own fresh daily \$23.00

Sope – Masa torta with Black Bean purée, roast Vegetables, Red Chile sauce & Avocado, topped with Cheddar cheese, Sour Cream & Smoked Paprika Pepitas; served with roast Romanesco \$25.00

Chicken – Chèvre stuffed, pan roasted Mary's Organic Chicken Breast with Rosemary jus;
Hash Brown Potatoes \$29.00

Rib Eye – Espresso crusted, pan seared Five Dot Ranch Rib Eye steak topped with Red Hawk Butter,
Cabernet reduction; Garlic Mashed Potatoes \$43.00

Quail – Pan roasted Diamond H Ranch Quail (2) with Royal Trumpet mushrooms, Verjus Herb sauce;
Mashed Potatoes \$37.00

Pork Chop – Pan roasted Niman Ranch Pork Loin Chop with Peach-Bourbon-Maple sauce;
Sweet Potato Bread Pudding \$36.00

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