

NEW MOON CAFE

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

from November 3, 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

Brussels Sprouts seared organic Brussels Sprouts with dried Tomato Pesto & Lemon Aioli \$12.00

Asian Taco pulled Pork, Blue Corn tortilla, Creamy Cilantro Slaw, pickled Carrots & Peanuts \$12.00

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

Ricotta & Parmesan Gnocchi with roast Butternut Squash & Shallots \$17.00

Pork Belly with caramelized Maple Apples, Belgian Endive & Blue Cheese \$18.00

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

St. Louis Ribs roasted, with Tobacco Barbeque sauce, Biscuit & Honey Butter \$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

Tuscan Pear Salad – Pears, Radicchio, Belgian Endive, Fennel, Arugula, toasted Pistachios & Parmesan
tossed with Apple Cider vinaigrette \$12.00

Big plates

Ravioli - Our own fresh daily \$23.00

Roast Cauliflower – Roast Cauliflower with Sweet Potato Hummus, Lentils & toasted Cajun Cashews;
Arugula salad & Dino Kale \$25.00

Chicken – Pan roasted Mary's Organic Chicken Breast with Andouille sausage- caramelized Onion-Whisky sauce;
Cheddar Grits \$29.00

Rib Eye – Pan seared Five Dot Ranch Rib Eye steak with Bordelaise, Lardons, fried Onions;
mashed roast Garlic Yukon Potatoes \$43.00

Pork Tenderloin – Prosciutto wrapped, seared Niman Ranch Pork Tenderloin with whole-grain Mustard-Zinfandel sauce
& Fig confit; over mashed Red Yams \$35.00

Duck- Braised Grimaud Farm Muscovy Duck Leg with sun-dried Cherry-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!