

Restaurant Week

2023 MENU

January 16th - 31st


Sunday - Thursday 5:00-close

3 COURSES \$30|\$40|\$50

Optional Wine Pairing with each course \$15 (three 2oz. pours)

 1st Course - Moretti NV Prosecco Superiore, Italy

 2nd Course- Beckmen 2020 'Cuvee Le Bec' GSM Blend, Santa Ynez Valley

 3rd Course - Adelaida 2017 Muscat Blanc Desert Wine, Adelaida District, Paso Robles

1st course:

**Café Farm
Soup of the Day**

or

Café Farm Kale Salad

cranberries, almonds, sesame, crispy quinoa, lemon-tahini vinaigrette, Grana

2nd course:

 **Winter Greens
Tagliatelle \$30**

Cafe Farm spinach & kale, house-made pasta, caramelized onions, garlic, miso cream sauce, breadcrumbs, Grana

 **Grilled Hanger Steak \$40**

mashed potatoes, roasted Cafe Farm vegetables, roasted tomatillo salsa, pickled tomatillo

 **Skuna Bay Salmon \$50**

garlicky Café Farm Bloomsdale spinach, quinoa, preserved tomato buerre blanc, charred lemon

3rd course:

**Chef's Citrus Olive Oil
Cake**, straciatella, citrus glaze, smoked maldon sea salt, fried thyme

or

Cafe Scream, chocolate flourless cake, vanilla bean gelato, caramel

A Scoop of Italian Sorbetto (dairy free)