

Cafe Dejeuner

fine dining & fine wine

Savory Beginnings

Baked Chevre en Phyllo

Herbed Goat Cheese Baked in a Phyllo Crust, with Fresh Fruit

\$8

Bay Shrimp and Roasted Corn Cake

Spiced Remoulade

\$9

Dungeness Crab and Artichoke Gratin

Garlic Herb Crostinis

\$9

Duck Confit Raviolis

Ginger Sauce

\$8

Abi Tartare Napoleon

Wasabi Vinaigrette, Wonton Crisps

\$9

Bruschetta

*Grilled Olive Bread with Country Olive Tapenade, Sundried Tomatoes
and Goat Cheese*

\$6

Soup and Salads

Tableside Caesar Salad

\$8

(2 person minimum)

Salade Chateau

Candied Walnuts, Feta, Red Onion, Sundried Cranberries,
Raspberry-Balsamic Vinaigrette

\$6

Soup Du Jour

Our Chefs' Daily Creation

\$4

*An 18% gratuity will be added to parties of eight or more
split plate charge \$3*

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Entrees

Baked Stuffed Portabello Mushroom

Peas, Shallots, Sweet Shallot Beurre Blanc

\$13

Grilled Pacific Halibut

Tomato Panzanella Salad, Cucumber, Feta Cheese, Red Wine Vinaigrette

\$17

Coconut Crusted Ahi

Panko, Mango-Pineapple Compote, Coconut Beurre Blanc

\$19

Dungeness Crab Stuffed Collosal Prawns

Champagne Béarnaise, Prosciutto

\$18

Marinated Jumbo Scallops

Maltaise Sauce, Avocado, Orange Segments

\$17

Chicken Cordon Bleu

Chicken breast Stuffed with Prosciutto, Swiss Cheese in Dijon Cream

\$16

Grilled Medallions of Pork Tenderloin

Sundried Cranberry-Apple Chutney, Supreme Sauce

\$18

Pistachio Encrusted Rack of Lamb

Rosemary Shiraz Reduction

\$23

Grilled Filet Mignon and Brandy Demi Glace

Green Peppercorns, Sundried Tomatoes, Oregon Blue Vein Cheese

\$20

Veal Scallopini Aux Champignons

Pan Seared, flamed with Madeira, finished with a Veal Reduction Sauce
and Wild Mushroom Ragout

\$20

Pan Seared Duck Breast

Red Raspberry-Orange Compote, Port Reduction

\$17

Ask your server about our delectable desserts