

**Café Maison**  
**Dinner Menu, 2006**  
Chefs Ryan Kelly and Robbie Padilla

**First Courses**

**French Country Pâté** **\$11**

Veal and pork pâté served with red onion, cornisillons, brie cheese, and whole grain mustard

**Toasted Gnocchi** **\$11**

Classically made potato gnocchi sautéed with tomatoes, garlic and shallots, finished with blue cheese (Fourme D'Ambert) and cream

**Prince Edward Island Mussels** **\$11**

Sautéed in garlic and olive oil, then steamed with white wine, and cream

**Herb and Shallot Crepes** **\$11**

Filled with roasted shiitake and portabella mushrooms, goat cheese, onions, roasted garlic and béchamel.

**Salads**

**Beet and Apple Salad with Brussels' sprouts** **\$9**

Shredded beet and apple slaw, walnuts, and Fourme D'Ambert

**Field Greens Salad** **\$6**

Mixed greens with garden vegetables and Maison's vinaigrette

**Salad Nicoise** **\$10**

Organic Lettuces, tomatoes, olives, hard-boiled eggs, red peppers, capers, croustinis, roasted garlic tossed in an olive oil and lemon juice dressing. *(with white anchovies add \$2.00)*

## Entrees

**Boeuf Bourguignon \$20**

Classically prepared French beef stew with red wine, mushrooms, potatoes, carrots, onions, and garlic

**Chicken Cordon Bleu \$19**

Baguette crusted sautéed chicken breast stuffed with Canadian bacon served with Gruyere fondue

**Duck Breast \$24**

Pan Seared, sliced, and served French green lentils, vegetables, and duck jus

**Pork Chop \$23**

Pan Roasted with Dijon, garlic, and rosemary. Green peppercorn sauce and pickled onions

**Beef Tenderloin \$28**

Wrapped in apple wood smoked bacon. Bordelaise sauce

**Caramelized Sea Scallops \$28**

Sautéed spinach , saffron buerre blanc

**Spanish Paella \$25**

Pan roasted fish of the day, shrimp, chorizo sausage and mussels, simmered with cous cous and tomato herb broth

**Vegetarian Entrée \$18**

Puff pastry filled with truffle scented polenta, mushrooms, tomatoes and goat cheese

18% gratuity added to parties of 6 or more  
\$5 split entrée charge, no separate checks

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to food-born illness

