

# The artisan cafe

Dinner Menu  
November 4-19, 2022

Soup \$10

Soup of the Day

Starters

mini artisan spaghetti \$18  
with a giant beef meatball, severed in a light  
marina sauce & fresh parmesan cheese

dungerness crab cakes \$16  
with a chipotle aioli on a bed of mixed greens  
with a balsamic dressing

grilled corn & arugula salad \$15  
with cherry tomato & laura chenel chevre  
Champagne vinaigrette

slow poached salmon salad \$21  
with yellow & red beets, winter radishes on a bed

bed of greens

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## Dinner Menu

grilled skirt steak \$28  
with roasted potato, beef steak tomato  
& diced zucchini

herbed halibut filet \$26  
with braised leeks, mini potato & cherry tomato  
with basmati rice served in a light saffron  
tomato basil broth

lemon herb risotto \$21  
with wild mushrooms  
finished with fresh parmesan cheese

pumpkin ravioli \$18  
with tarragon cream sauce  
& shaved parmesan cheese

Dessert \$10-12  
new york cheesecake  
flourless chocolate cake  
apple caramel crumble

## Wine List

Reds	Glass	Bottle
Artesa - 2021 Pinot Noir-Napa Valley	\$17	\$55
Comstock- 2018 Pinot Noir-Sonoma Coast.	\$17	\$55
Comstock- 2016 Zinfandel- Day Creek Valley	\$15.	\$48
Artesa- 2018 Cabernet Sauvignon-Napa Valley	\$18	\$75
Urban Legend-2016 Syrah-SierraFoothills	\$13	\$39

### Rose

Comstock -2020-Sonoma Coast.	\$11.	\$32
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### Whites

Comstock- 2016 Chardonnay Sonoma Coast	\$15	\$50
Comstock -2017 Sauvignon Blanc-Sonoma Coast	\$13	\$39
Urban Legend- 2020 Grenache Blanc Napa Valley	\$11	\$33

### Sparkling White

Artesa- Cordoniu Napa Grand Reserve Brut Barrica Los Carneros Napa Valley		\$65
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Assorted Bottled beer \$7.00-\$8.00

Pacífico,

East bay IPA (several to choose from)