

**- Starters -**

<b>Butternut Squash Bisque</b> – Roasted Butternut, Browned Butter, Crispy Sage	<b>16</b>
<b>Fava Bean Toast</b> – Local Fava Bean, Mint, Basil, Goat Cheese Chevre	<b>15</b>
<b>Pear Mixed Green Salad</b> – Candied Walnuts, Pt. Reyes Blue, Nye Ranch Greens, Pears, Champagne Vin	<b>18</b>
<b>Fall Kale Salad</b> – Roasted Honey Nut Squash, Parmigiano Reggiano, Pepitas, Tangy Vin	<b>18</b>
<b>Grilled Persimmon Salad</b> – Di Stefano Burrata Cheese, Frisee, Baby Gem, Pistachios, Aged Balsamic	<b>20</b>
<b>Ahi Tartare Crostini</b> – Pistachios, Cucumber, Thai Basil, Shiso, Sweet Soy, Grilled Sourdough, Sweet Soy	<b>25</b>
<b>Seared Hudson Valley Foie Gras</b> – Orange Marmalade, Toasted Brioche, Frisee, Hazelnut Crumble	<b>25</b>
<b>Suggested Wine Pairing</b> – Chateau Lamourette, Sauternes, France 2016	<b>11</b>
<b>Charred Spanish Octopus</b> – Piquillo Pepper, Guanciale, Butter Beans, Lemon Confit, Spinach Pesto	<b>25</b>
<b>Vietnamese Prawn Salad</b> – Pork Belly, Grilled Prawns, Green Papaya, Mixed Herbs, Vietnamese Dressing	<b>28</b>
<b>Liberty Farms Duck Confit</b> – Roasted Kamo Kamo Squash Risotto, Browned Butter, Crispy Sage	<b>30</b>

**- Pasta -**

<b>8-Hour Fettuccine Bolognese</b> – House-Made Pasta, Magruder Ranch Beef & Pork, Parmigiano-Reggiano	<b>28</b>
<b>Roasted Squash Agnolotti</b> – Sage Browned Butter Sauce, Honey Nut Squash, Parmigiano-Reggiano, Chanterelle Mushrooms	<b>28</b>

**- Main -**

<b>New Zealand Lamb Shank</b> – Crispy Polenta, Grilled Broccolini, Rich Lamb Jus	<b>50</b>
<b>Classic Cioppino</b> – Rich Tomato Broth, Prawns, Petrale Sole, Mussels, Clams, Garlic Rubbed Crostini	<b>42</b>
<b>Pan Seared Hokkaido Scallops</b> – Red Quinoa, Cauliflower two ways, Pistachio Browned Butter	<b>42</b>
<b>Liberty Farms Duck Breast</b> – Potato Pavé, Local Braising Greens, Quince Gastrique, Poached Quince, Chinese Five Spice	<b>45</b>
<b>Local Black Cod</b> – House-Made Mushroom Duxelles Agnolotti, Beets, Baby Bok Choy, Madera Truffle Emulsion	<b>43</b>
<b>Braised Pork Cheeks</b> – Mascarpone Risotto, Parmigiano-Reggiano, Chanterelle Mushrooms, Pork Demi Glace	<b>38</b>
<b>New Yorks Strip</b> – Wild Mushroom Duxelles, Braised Short Rib, Grilled Broccolini, Demi Glace, Local Potato Mash	<b>65</b>

**- Sides -**

<b>Wild Local Mendocino Mushrooms</b> – Chanterelle Mushrooms, Garlic, Thyme, Butter	<b>15</b>
<b>Roasted Sunchokes</b> – Browned Butter, Herbs, Crème Fraiche	<b>12</b>
<b>Grilled Broccolini</b> – Calabrian Chili, Garlic Confit	<b>12</b>
<b>Roasted Baby Beets</b> – Pecorino Romano, Mint, Olive Oil	<b>12</b>
<b>Crispy Locally Grown Potatoes</b> – Aleppo Pepper Aioli	<b>12</b>

*20% Gratuity added for parties of 5 or more*

## ***A Brief History of Café Beaujolais***

1968

Café Beaujolais is born. The Pitsenbarger family purchased the house and turned part of it into a small café where they served dinners on the weekends and lived upstairs. They chose the name "Café Beaujolais" simply because they liked the sound of it. Beaujolais is a wine growing region in southeastern France.

1977

Margaret Fox, at the age of 25, bought the property and began serving breakfast and lunch and started the Café Beaujolais mail order business.

1984

Café Beaujolais began serving dinner with executive chef Christopher Kump.

1990

The Café Beaujolais Brickery opened and began the service and sale of wood-fired brick oven breads.

2000

Loyal Beaujolais customers Steve and Ashley Jenks purchased the restaurant and updated the interior.

2006

Chef David LaMonica purchased the restaurant and expanded the Beaujolais home brand items, such as the famous Beaujolais granola.

2016

Businessman and restaurant owner Peter Lopez along with his wife Melissa and son, Chef Julian Lopez, purchased Café Beaujolais in 2016. They have been honored and excited to, not only continue the 50+ year Café Beaujolais legacy, but also to add exciting new seasonal items to the menu, host interactive special events and lovingly restore, improve and grow Beaujolais' vintage property and grounds.

## ***Now to Begin Your Meal***

### ***- Aperitifs -***

***N/A Sparkler*** – *Kally Golden Sparkling Verjus with Botanicals, Lemon Twist* **13**

***Meyer Lemon Spritz*** – *Meyer Lemon Vermouth, Sparkling Wine, Honey Lavender Bitters, Thyme Simple Syrup* **13**

***961 Ukiah Spritz*** – *Sparkling Wine, Grapefruit, Elderflower, Campari* **13**

***Classic Hugo*** – *Sparkling Wine, St. Germain, Mint, Lime* **13**

***Champagne Cocktail*** – *Sparkling Wine, Sugar Cube, Angostura Bitters* **13**

***Kir Royale*** – *Sparkling Wine, Crème de Cassis, Twist of Lemon* **13**

***Old Fashion Spritz*** – *Sparkling Wine, Old Fashion Tonic, Cayenne Bitters, Orange Twist* **13**

