

- Starters -

Butternut Squash Bisque – Roasted Butternut, Browned Butter, Crispy Sage	16
Pear Mixed Green Salad – Mixed Spiced Nuts, Pt. Reyes Blue, Mixed Greens, Pears, Champagne Vin	18
Lacinato Kale Salad – Roasted Honey Nut Squash, Parmigiano Reggiano, Pepitas, Tangy Vin	18
Beef Tartare Crostini – Capers, Shallots, Dijon, Aged Balsamic, Parmigiano-Reggiano, Sourdough	25
Seared Hudson Valley Foie Gras – Orange Marmalade, Toasted Brioche, Frisee, Hazelnut Crumble	25
Suggested Wine Pairing – Chateau Lamourette, Sauternes, France 2016	11
Vietnamese Prawn Salad – Pork Belly, Grilled Prawns, Green Papaya, Mixed Herbs, Vietnamese Dressing	28
Liberty Farms Duck Confit – Potato Pave, Local Greens, Kumquat Gastrique	25

- Pasta -

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

- Main -

Classic Cioppino – Rich Tomato Broth, Prawns, Ling Cod, Mussels, Clams, Garlic Rubbed Crostini	42
Pan Seared Hokkaido Scallops – Red Quinoa, Cauliflower Two Ways, Pistachio Browned Butter	42
Liberty Farms Duck Breast – Potato Pavé, Local Braising Greens, Kumquat Gastrique, Chinese Five Spice	45
Local Ling Cod – Celery Root Risotto, Crispy Leeks, Blood Orange Beurre Blanc	40
USDA Prime New York Strip – Hedgehog Mushrooms, Broccolini, Potato Mash, Demi-Glace	65

- Sides -

Sauteed Wavelength Greens – Garlic, Sherry Vin	12
Wild Chanterelle Mushroom – Garlic, Thyme	15
Crispy Brussels Sprouts – Sherry Vin	12
Broccolini – Calabrian Chili, Garlic Confit	12
Celery Root Two Ways – Sage, Browned Butter	12

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.

- Aperitifs -

White Port Tonic – *Aged Wellington White Port, Tonic Water, Lime, Fresh Mint* **13**

House Aperitif– *Sparkling Wine, House-Made Peach Syrup, Angostura Bitters* **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**