

**- Starters -**

<b>Puree of Celery Root</b> – Oven Roasted Celery Root, Black Truffle Butter, Toasted Hazelnut	<b>16</b>
<b>Mendocino Dungeness Crab Cake</b> – Reduced Coconut Milk, Sweet Soy, Mixed Herbs	<b>30</b>
<b>Steak Tartare</b> – Capers, Shallots, Parmigiano-Reggiano, Aged Balsamic, Sourdough Toast	<b>25</b>
<b>Pear Mixed Green Salad</b> – Candied Walnuts, Pt. Reyes Blue, Mixed Greens, Pears, Champagne Vin	<b>18</b>
<b>Baby Kale Salad</b> – Butternut Squash, Pepitas, Local Radish, Parmigiano-Reggiano, Tangy Vin	<b>22</b>
<b>Seared Hudson Valley Foie Gras</b> – Orange Marmalade, Toasted Brioche, Frisee, Hazelnut Crumble	<b>25</b>
<b>Suggested Wine Pairing</b> – Navarro, Late Harvest Riesling, Anderson Valley 2018	<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> – Potato Pave, Wavelength Farm Greens, Kumquat Gastrique	<b>25</b>

**- Pasta -**

<b>8-Hour Bolognese</b> – House-Made Pasta, Magruder Ranch Beef & Pork, Parmigiano Reggiano	<b>28</b>
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**- Main –**

<b>Lentil Cake</b> – Indian Inspired Curry, Cauliflower, Broccolini, Raita, Crispy Kale Chips	<b>30</b>
<b>Braised Pork Cheeks</b> – Mascarpone Risotto, Parmigiano-Reggiano, Hedgehog Mushrooms, Pork Demi Glace	<b>38</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, Kumquat Gastrique, 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>USDA Prime New York Strip</b> – Hedgehog Mushrooms, Broccolini, Potato Mash, Demi-Glace	<b>65</b>

**- Sides -**

<b>Wild Mendocino Mushrooms</b> – Thyme, Butter	<b>15</b>
<b>Oven Roasted Brussels Sprouts</b> – Calabrian Chile, Hazelnuts, Sherry Vinegar	<b>12</b>
<b>Sauteed Wavelength Farm Greens</b> – Sherry Vin, Garlic	<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 Potato Pave</b> – Thinly Sliced Potato, Clarified Butter, Parmigiano-Reggiano	<b>12</b>

20% Gratuity added for parties of 5 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions\*

## *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*

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

*House Aperitif – Sparkling Wine, House-Made Peach Syrup, Angostura Bitters 13*