

COCKTAIL SPECIAL

KIR ROYALE
prosecco & cassis
9

SPARKLING CHENIN BLANC
Vouvray Brut AOC
10

FIRST

SMOKED EGGPLANT CARPACCIO
tahini dressing
lemon, thyme, marjoram
\$ 12

OR

PORK RILLETES
apple butter compote
crostini, pickled red onion
\$ 12

SECOND

BEET, BLUE & APPLE SALAD
grapes, spiced walnuts
kale & shaved fennel
apple cider vinaigrette
\$ 14

Cafe Brio

FARM TO TABLE

FRIDAY

October 06, 2017

THIRD

CASSOULET
Liberty Duck confit leg,
house Toulouse sausage
Shively white beans
\$30

OR

BUTTERNUT RAVIOLI
marsala cream sauce
kale pumpkin seed pesto
\$26

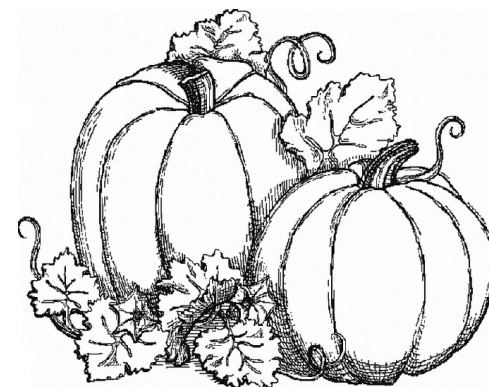
FOUR COURSE MENU
\$60

OR A LA CARTE
priced as shown

*menu subject to change based on
seasonal availability

FARMS

Willow Creek Farms, Mike & Jenn
Flora Organica, Andy & Lisa
New Moon Organics, Sean & Co.
Small Fruits Farm, Spencer
Sonoma Poultry, Jennifer &



DESSERT

POIRE BELLE HELENE
Spice Poached Pear,
Scoop Ice cream, Chocolate sauce
\$12