

Café Andrée



HAPPY NEW YEAR!

Four course menu

1ST COURSE

MIXED BABY GREENS, BALSAMIC ROASTED PEAR
candied pistachios, French Roquefort, honey-dijon vinaigrette

CRAB AND ROCKSHRIMP CAKE
avocado chipotle relish, pickled napa cabbage, yellow chile aioli

2ND COURSE

PARMA PROSCIUTTO, ROASTED BEETS
Watsonville artichoke, fresh mozzarella

DUCK CONFIT SALAD
grilled persimmon, port braised cherries, petit croutons,
torpedo onion, champagne orange vinaigrette

3RD COURSE

BRAISED SHORT RIB OF BEEF
potato parsnip puree, heirloom carrots, natural jus

SESAME CRUSTED SALMON
forbidden fried rice, baby bok choy, pumpkin tempura, mirin glaze

PORCINI DUSTED CHICKEN BREAST
wild mushroom risotto, roasted artichokes, rhubarb burgundy reduction

DESSERTS

CHOCOLATE MOLTEN CAKE
peanut butter ganache, warm berry compote

CARAMELIZED BANANA CRÈME BRULÉE

\$49 PER PERSON

NOT INCLUSIVE OF TAX AND GRATUITY