

CAFÉ MENU

SNACKS	<ul style="list-style-type: none"> ▪ BACON-WRAPPED DATES, black pepper ▪ POPCORN PARMAGIANO ▪ SPICY MARCONA ALMONDS ▪ WAGYU BEEF FRANKS IN A BLANKET ▪ RADISHES, butter, pink salt ▪ CHICKEN LIVER CROSTINI ▪ SPICED DEVILED EGGS 	SALADS	<ul style="list-style-type: none"> ▪ CHICORY, avocado, green goddess ▪ MESCLUN, balsamic, chevre, walnuts ▪ BEETS, grapefruit, pistachio, greek yogurt ▪ BLACK QUINOA, feta, persimmon, mint ▪ FRISEE CAESAR, anchovy, garlic crouton ▪ KABOCHA & COCONUT SOUP, cinnamon
		&	
		SOUPS	
STARTERS	<ul style="list-style-type: none"> ▪ PEEKY TOE CRAB, celery, tarragon ▪ TUNA, milk poached veal, caper, cranberry ▪ HAMACHI CEVICHE, lime, horseradish ▪ BEEF CARPACCIO, arugula, sesame, kimchi ▪ BURRATA & PROSCIUTTO ROLL, mint pesto 	TARTS	<ul style="list-style-type: none"> ▪ MUSHROOM POT PIE ▪ CURRIED CHICKEN SAMOSA, grapes, pinenuts ▪ PEKING DUCK PIZZETA, miso, scallion ▪ SCALLION PANCAKE, tahini, sherry vinaigrette
AL FORNO	<ul style="list-style-type: none"> ▪ VEAL SAUSAGE, rum raisin, tomato ▪ EGGPLANT & ZUCCHINI PARMAGIANO ▪ POLENTA SOUFFLE ▪ MACARONI & HUMBOLDT FOG CHEESE 	LARGE PLATES	<ul style="list-style-type: none"> ▪ LASAGNE, meat or vegetarian ▪ RICOTTA & SPINACH DUMPLINGS ▪ SHORT RIB IN APPLE CIDER, anchovy ▪ OLIVE OIL POACHED CHAR, dill & citrus ▪ LEMON CHICKEN, Italian herbs, olives
SIDES	<ul style="list-style-type: none"> ▪ KABOCHA HASH, bacon ▪ POTATO & SWEET GORGONZOLA GRATIN ▪ BUTTERED SPINACH, lemon ▪ HONEYED CARROTS 	DESSERTS	<ul style="list-style-type: none"> ▪ TIRAMISU ▪ CRÈME BRULEE CANNOLI ▪ CHOCOLATE & BUTTERSCOTCH BUDINO ▪ APPLE GALETTE, pancetta, raisin, calvados ice cream ▪ RED WINE POACHED PEAR CRISP ▪ AFFOGATO – adult & under 21

BAKERY MENU

SWEET

SWEET	<ul style="list-style-type: none"> ▪ MASCARPONE & SEASONAL FRUIT ▪ CANDIED APPLE GALETTE, green apple, caramel
TARTS	<ul style="list-style-type: none"> ▪ GRAPEFRUIT CURD & ALMOND FRANGIPANE, vanilla sablée crust ▪ SALTED CARAMEL, fleur de sel ▪ DARK CHOCOLATE ESPRESSO
CAKES	<ul style="list-style-type: none"> ▪ OLIVE OIL MADELEINES ▪ PISTACHIO YOGURT CAKE ▪ SEVILLE BITTER ORANGE FINANCIER ▪ RUM RAISIN CARROT CAKE, Brooklyn cream cheese frosting ▪ CHOCOLATE NUTELLA CAKE
COOKIES	<ul style="list-style-type: none"> ▪ VILLAGE ALFAJOR, dulce de leche, shortbread

SAVORY

SAVORY	<ul style="list-style-type: none"> ▪ FRENCH ONION SOUP TART, gruyere, caramels, onions, thyme, puff pastry ▪ SPICED PEAR & TRIPLE CRÈME BRIE ▪ CURRIED CHICKEN SAMOSA, grapes, pinenuts ▪ SHRIMP POT PIE, sherry cream, onions ▪ MUSHROOM & GOUDA QUICHE ▪ BACON & LEEK QUICHE, asparagus
TARTS	
PIZZETAS	<ul style="list-style-type: none"> ▪ SPICY MARGHERITA ▪ ROASTED EGGPLANT & CHERRY TOMATOES, olive oil, oregano ▪ PEKING DUCK, hoisin sauce, scallion pancake cream ▪ PROSCIUTTO & FIG, walnuts
SALADS	<ul style="list-style-type: none"> ▪ OBERON QUINOA, pecan, mint ▪ BEET WITH BLACK GARLIC, avocado, garlic chips

	<ul style="list-style-type: none"> ▪ YERBA MATE SHORTBREAD ▪ TRIPLE CHOCOLATE “CHIP” COOKIES ▪ BACI SANDWICH, chocolate, hazelnut ▪ LEMON TART COOKIE 		<ul style="list-style-type: none"> ▪ CARROT SALAD ▪ FRISEE CAESAR ▪ SAVORY FRUIT SALAD
TRUFFLES	<ul style="list-style-type: none"> ▪ THAI TEA DARK CHOCOLATE ▪ CORNFLAKE ROCHERS 	SOUPS	<ul style="list-style-type: none"> ▪ KABOCHA SQUASH, purely pureed ▪ MOROCCAN CHICKEN, couscous, chickpeas
BARs	<ul style="list-style-type: none"> ▪ VILLAGE TART BROWNIE, dark chocolate, espresso ▪ MARGARITA BAR, fresh-squeezed lime, tequila, graham cracker crust ▪ BOURBON CHOCOLATE PECAN, caramel, shortbread crust 	BREAKFAST	<ul style="list-style-type: none"> ▪ FLAVORED CROISSANTS: Lemon Zest, Sea Salt, Sesame, Nutella ▪ MINI-MUFFINS: Banana Crumble, Blueberry So Cream, Jelly Donut ▪ SCONES, homemade preserves, clotted cream ▪ EVAN’S FARMHOUSE YOGURT ▪ GRANOLA “TART” ▪ SEASONAL FRUIT SALAD
FROZEN	<ul style="list-style-type: none"> ▪ GELATO: Vietnamese Coffee, Tristar Strawberry ▪ FROZEN YOGURT: Natural, Mint ▪ SORBET: Alfonso Mango and Chili, Green Apple Mojito 	SNACKS	<ul style="list-style-type: none"> ▪ SPICED CARAMEL POPCORN ▪ POPCORN PARMAGIANO ▪ SPICY MARCONA ALMONDS
		TO GO	

BEVERAGE MENU

ESPRESSO	<ul style="list-style-type: none"> ▪ ESPRESSO ▪ MACCHIATO ▪ CAPPUCCINO 	<ul style="list-style-type: none"> ▪ LATTE ▪ MOCHA ▪ AMERICANO
SINGLE ORIGIN DRIP COFFEE	<ul style="list-style-type: none"> ▪ INTELLIGENTSIA - FLOR AZUL, NICARAGUA, caramel, nougat, baked apple, almond, milk chocolate flavors ▪ TERROIR - KONGA COOPERATIVE, YIRGACHEFFE, ETHIOPIA, apricot, peach, tangerine cream, floral tones ▪ DALLIS – WAHGI, PAPA NEW GUINEA – Lush, syrupy full body, notes of jasmine, baking spice and chocolate ▪ RITUAL ROASTERS – LOS CHACONES, COSTA RICA, citrus zest, tropical mango, passion fruit, peach flavors 	
COFFEE/TEA	<ul style="list-style-type: none"> ▪ VILLAGE TART BLEND DRIP COFFEE, hot or iced ▪ TEAS: Earl Grey, English Breakfast, Green Tea, Chamomile, Rooibos 	
SASSY LASSIS	<ul style="list-style-type: none"> ▪ MANGO, pistachio topping ▪ CARAMEL, walnut topping ▪ VANILLA ▪ FRUIT OF THE DAY, granola topping 	<ul style="list-style-type: none"> ❖ Blend of organic nonfat yogurt, milk, and organic sugar ❖ Fresh or frozen
FRESCAS	<ul style="list-style-type: none"> ▪ PINK GUAVA ▪ LYCHEE ▪ FRUIT OF THE DAY 	<ul style="list-style-type: none"> ❖ Blend of fruit purée and water ❖ Fresh or frozen

