

# CAFÉ MENU

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

# BAKERY MENU

## SWEET

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

## SAVORY

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

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

## BEVERAGE MENU

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

