
CAFÉ PANACHE

Lunch

Soup Du Jour

10

Mixed Green Salad, Shaved Vegetables, Lemon Vinaigrette

14

Salmon Tartare, Avocado, Seaweed Salad

14

Warm Mushroom Salad, Arugula & Parmesan

12

Goat Cheese Salad, Baby Lettuces, Pickled Beets

10

Endive Apple Roquefort

11

Faroe Island Salmon, Roasted Tomato Fennel Vinaigrette

21

Filet Mignon Ravioli, Parmesan Reggiano and Bordelaise

24

Roast Farmhouse Duckling Salad, Bosc Pears, Walnuts, Dried Cranberries

24

Berkshire Pork Chop, Apple Maple Shallot Reduction

34

Roasted Chicken Salad, Local Greens, Shaved Vegetables

23

Jersey Corn Agnolotti, Butter Emulsion

24

Garlic Shrimp Salad, Avocado, Chipotle

21

Natural Calves Liver, Port Wine and Raisins

26

C A F E P A N A C H E

Dinner

Lobster “Bisque”, PEI Mussels, Saffron Cream

18

Salmon Tartar, Avocado, Ponzu Sauce

18

Grilled Octopus, Eggplant Caponata, Saba Mosto

22

Warm Goat Cheese Salad, Pickled Beets, Walnuts, Dijon Dressing

18

Warm Mushroom Salad, Arugula, Lemon Vinaigrette, Parmesan Reggiano

18

Fresh Burrata, Roasted Tomatoes

20

Garlic Shrimp, Avocado, Chipotle Aioli

18

Shaved Endive, Honeycrisp Apple, Roquefort

18

Filet Mignon Ravioli, Truffle Butter, Bordelaise

16

Wild Boar Ragu, House Made Gnocchi, Whipped Ricotta

37

Yellowfin Tuna Loin, Sticky Rice, Bok Choy, Sesame Ginger Vinaigrette

37

Crispy Confit Duck, Medium Breast, Wild Rice, Orange Coffee Gastric

46

Prime Filet Mignon, Bordelaise

50

Crispy Skin Salmon, Cherry Tomato Vinaigrette

36

Goat Cheese Stuffed Prosciutto Wrapped Chicken, Rosemary Garlic Jus

34

Berkshire Pork Chop, Apple Maple Shallot Reduction

37

Molasses and Guinness Braised Short Rib, Soft Polenta, Citrus Gremolata

44

Natures Calves Liver, Port Wine and Raisins

32