



**WINTER**  
Surrender Soothe Savor

**PHILOSOPHY**  
California Cafe offers an escape from the outside world. We feed the senses - California style - through our chef-driven creations, engaging service and relaxing ambiance. For best results, sit back, relax, and savor.

CAFE THREE WAY	21.00
CRABCAKES	
SPRING ROLLS	
PHYLLO TRIANGLES	

**SMALL PLATES**

- leafy**
- small salads** BABY SPINACH SALAD hazelnut crusted goat cheese, grapes, bacon, maple dressing 9.50
  - BUTTERLEAF SALAD candied walnuts, serrano ham, tangerine poppy seed dressing 9.00
  - HEARTS OF ROMAINE spicy pecans, blue cheese dressing, shaved red onions 8.25
  - CAESAR hearts of romaine, herbed croutons, white anchovies, aged parmesan 8.00

- savory**
- cheese** BAKED BRIE CHEESE roasted garlic, tomato chutney, crostini 7.75
  - CALIFORNIA ARTISANAL CHEESE today's selections served with accompaniments 13.00

- soups**
- SOUP OF THE DAY cup 3.75 bowl 5.75
  - CUBAN BLACK BEAN crème fraîche, pico de gallo cup 3.75 bowl 6.00

- sassy**
- fish & seafood** PRINCE EDWARD ISLAND MUSSELS coconut lemongrass broth, seasonal vegetables, cilantro 10.50
  - PEEKY TOE CRAB CAKES cucumber, tomato & onion salad, mustard aioli 12.00
  - OVEN ROASTED SERRANO HAM WRAPPED PRAWNS fennel & frisee salad, romesco 9.75
  - SASHIMI TUNA SALSA tuna, cucumber, red onions, avocado, sesame soy, wonton crisps 12.00
  - CALAMARI & SHRIMP FRITTO MISTO corn meal dusted, marinara, basil aioli 9.50

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**FEATURED WINES**

2003 Liberty School Syrah, California  
this syrah is brimming with up-front, ripe berry aromas it also has notes of exotic spice and tobacco glass 9.00 bottle 36.00

2002 Summit Lake Zinfandel, Howell Mountain  
full bodied zinfandel with flavors of raspberry, subtle anis, cracked black pepper and chocolate glass 13.00 bottle 52.00

**LIQUID THERAPY**

