



## CHEZ PANISSE CAFÉ DINNER MENU

Tuesday, March 20, 2001

Six Tomales Bay oysters on the half shell with mignonnette sauce, \$11.00

Grilled Belgian endive with mustard and prosciutto, \$8.00

Cannard Farm escarole with green goddess dressing, \$7.75

Wilted greens with preserved lemon and olive toasts, \$7.50

Tombo tuna salad with artichokes, beets, and aioli, \$9.00

Monterey bay squid baked in the wood oven with *salsa verde*, \$11.00

Pizzetta with green garlic and new onions, \$10.00

Baked Sonoma goat cheese with garden lettuces, \$8.50

Garden lettuce salad, \$6.75

Celery root and leek soup, \$6.00



FIXED MENU \$24.50

Garden lettuce salad

Bucatini with Paolo's Sicilian arugula pesto

Star Thistle Honey ice cream with biscotti



Bucatini with Paolo's Sicilian arugula pesto, \$15.75

Northern Halibut with Full Belly Farm asparagus and Capezzano olive oil, \$20.00

Pan-fried Hoffman Farm chicken breast with root vegetable remoulade, capers,  
and Yellow Finn potatoes, \$18.00

Niman Ranch short ribs with chickpeas, cardoons, and green garlic, \$20.00

Pizza with broccoli and pancetta, \$16.00

*Crostata di Perrella* with goat cheese, mozzarella, prosciutto, garlic, and herbs, \$16.00

Side orders: anchovies, Oleificio Chianti olive oil, or Parmesan cheese, \$1.50 each

A plate of olives, \$3.50

### DESSERTS

A Jean d'Alos cheese selection: Tome de José, \$5.75

Bosc pear and walnut crisp with Star Thistle honey ice cream, \$6.25

Almond cake with spiced cherries and vanilla cream, \$6.50

Black currant tea crème brûlée with *pain d'amandes*, \$5.75

Tropical fruit sherbet with candied kumquats and coconut macaroons, \$5.50

Clay's chocolate ice cream with toasted Texas pecans and chocolate wafers, \$5.75

\*A bowl of Fairview Gardens clementines and Black Sphinx dates, \$4.25

Service charge: 15%.

Tipping is not necessary.

Corkage: \$18 per bottle.

Most of our produce and meat comes from farms and ranches that practice ecologically sound agriculture.

The Café now accepts advance reservations one month ahead to the calendar date.

Please refrain from cellular phone use within the restaurant.

**In celebration of the Café's 21<sup>st</sup> birthday, we will offer a week of family style menus in the Café from April 2 - 7. Lunch will feature a simple à la carte menu, while dinner will reflect "a return to the old days of Chez Panisse" with a fixed price menu. Please call 510-548-5049 for information and reservations.**

**\*While available**



# CAFÉ BAR MENU

## CHAMPAGNE & SPARKLING WINE

- NV Prosecco di Valdobbiadene,  
Adriano Adami, \$7.25, \$35.  
NV Chez Panisse Champagne, Fleury  
Père & Fils, Brut, \$11.50, \$57.

## WHITE

- 1999 Entre-Deux-Mers, *Vieilles Vignes*,  
Château Sainte Marie, \$5.75, \$22.  
1999 Muscat, *Glantzberg*, Roland  
Schmitt, Alsace, \$6.75, \$26.  
1999 Navarro Chardonnay Table Wine,  
Anderson Valley, \$7.75, \$30.  
1998 Mâcon-Villages, Domaine du Clos du  
Four, Burgundy, France \$7.75, \$30.  
1999 Secco Cà del Merlo, Quintarelli,  
Bianco Veronese, Italy, \$8.50, \$33.

## ROSÉ

- 1999 Bandol Rosé, Domaine Tempier,  
\$9.50, \$39.

## RED

- 1999 Chez Panisse Zinfandel, Green & Red  
Vineyards, Napa, \$6.25, \$24.  
1997 Les Baux de Provence, Domaine  
Terres Blanches, \$7.50, \$29.  
1998 Rosso dell'Abate Chiarini,  
Fattoria di Palazzo Vecchio,  
I.G.T, Tuscany, \$8.75, \$34.  
1998 Quintana Cabernet Sauvignon  
North Coast, \$9.50, \$37.  
1998 Saint-Aubin 1<sup>er</sup> Cru, Domaine  
Marc Colin et Fils, France, \$11., \$43.

## APERITIFS

- Noilly Prat white vermouth, \$3.00  
Martini & Rossi red vermouth, \$3.00  
Carpano Antico, \$4.75  
Lillet blonde, \$4.25  
Manzanilla sherry, "La Guita," \$4.00  
Kir, \$5.75  
Kir royal, \$8.75

## WATER

- Solé sparkling water (330 ml), \$3.25  
Santa Lucia sparkling water (1 liter), \$4.75  
Fiuggi mineral water (1 liter), \$4.00

Olives, \$3.50

## BEER

- On tap: Sierra Nevada Pale Ale, \$2.75, \$4.00  
Spaten Pils, \$2.75, \$4.00  
Wolaver's Organic  
India Pale Ale, \$2.75, \$4.00  
Bottles: Lagunitas Pale Ale, \$3.25  
Bass Ale, \$3.75  
Sasson Dupont Farmhouse-Ale,  
(330 ml), \$5.75  
Hennepin Farmhouse-Ale,  
(750 ml), \$9.50  
Haake Beck (non-alcoholic), \$2.75  
Draft Cans: Guinness Pub Stout, \$4.25  
Caffrey's Irish Ale, \$4.25

## JUICE & MILK

- Straus Family organic milk:  
whole or non-fat, \$1.25  
Sanpellegrino: Bitters, Aranciata,  
Limonata, \$2.50  
Organic Gravenstein apple cider, \$2.75  
D'Arbo fruit sodas:  
Black currant, tangerine, raspberry,  
and elderflower \$3.50  
1998 Navarro Vineyards Gewürztraminer  
Juice (non-alcoholic), \$4.25, \$16.

## COFFEE & TEA

- French roast, \$2.00  
Espresso, \$2.25 Cappuccino, \$2.75  
Caffe latte, \$3.00 Mocha, \$3.50  
Tea: chamomile, mint, and organic Assam  
(black), organic China (green), organic  
gen mai cha, \$3.50  
Iced citron green tea, \$2.25  
Tisane: a fresh herbal infusion, \$4.00

## DESSERT WINE

- Pedro Ximenez Alvear Solera Sherry, \$6.50  
Grahams Six Grapes Port, \$6.50  
Smith Woodhouse Ten-Year-Old  
Tawny Port, \$8.50  
1983 Quinta do Marco Vintage Port, \$13.50  
Blandy's Five-Year-Old Malmsey  
Madeira, \$6.50  
1990 Vouvray, *Coteau les Brûlés*,  
Domaine de la Fontainerie, \$11.00  
1998 Muscat-de-Beaumes-de-Venise,  
Domaine Durban, \$7.00  
1993 Vin Santo Del Chianti,  
Falchini, \$8.50  
1994 Tokaji Aszú, 5 *Puttonyos*,  
Oremus, \$13.50  
1997 Château Lamothe Guignard,  
Sauternes, \$9.50  
1995 Château du Cros, Loupiac, \$12.00

Corkage, \$18.00

Prices do not include 15% service and 8% sales tax.

\*while available