

new.
Scenic
café

l a t e a u t u m n 2 0 0 7

s c o t t g r a d e n
p r o p r i e t o r / c h e f

5 4 6 1
north shore scenic drive
duluth, mn 55804
218 - 525 - 6274
www.newsceniccafe.com

starters

bomboloni

artisan cheeses roasted beets caramelized onion honey marcona almonds
10

taleggio fondue

jumbo artisan croutons
10

artichoke slather

garlic mayonnaise chive asiago baguette
10

curried blue mussels

apple cider curry cream ciabatta
10

northern water smoked salmon

boursin apple greens baguette
10

deep dish pizza

olive oil garlic shallot mozzarella goat cheese pesto tomato sauce
15

roasted red beets

*haricot vert walnuts browned butter danish blue cheese
mâche balsamic reduction*
10

duck confit

red leaf lettuce cranberries orange red wine vinaigrette
11

salads/soup

pistachio crusted goat cheese

mixed field greens roasted garlic vinaigrette grape tomatoes
10

smoked salmon

boursin mixed field greens roasted garlic vinaigrette grape tomatoes stock
10

house salad

spring lettuce roasted grapes pepitas filo
10

soup, salad, bread

9

bowl soup

4

fennel mustard vinaigrette roasted garlic vinaigrette blue cheese walnut vinaigrette

stuffed pork tenderloin

sun dried fruits potato purée mâche chicken stock

18

alaskan king salmon

hand harvested wild rice asparagus craisins micro greens

20

bistro filet medallions

root vegetable pavé parsnip purée brussels sprout leaves vin de glace

23

seared duck breast

fingerling potatoes haricot vert pear italian cherries port wine reduction

20

entrées

harvest vegetable ragoût

mushrooms root vegetables brussels sprout leaves marchand de vin

18

braised lamb shank tajine

curried lentils garbanzo beans medjool dates butternut squash

23

bouillabaisse

mollusks crustacean fish saffron seafood broth fennel orange zest tomato leeks

23

roasted pork tenderloin

*chocolate mole roasted carrot caramelized onion
toasted bagutte*

10

chicken breast

*brie asparagus lemon basil aioli
cranberry pecan sourdough*

10

cheese burger

*cheddar tomato shallot
bun*

9

tempeh reuben

*saur kraut russian dressing tomato
double dark raisin rye*

10

sandwiches

grilled cheese and tomato soup

*cream of tomato soup cheddar and gruyere
grilled ciabatta*

11

grilled egg and asparagus

*gruyere fried egg frisée butter lemon basil aioli
grilled ciabatta*

10

tuna melt

*gruyere tomato
roasted garlic sourdough*

10

grilled pastrami

*poblanos shallots gruyere red pepper horseradish sauce
roasted garlic sourdough*

10

*organic and local products used when available and in season
groups of seven or more will receive one check with 20% gratuity included*

n e w
Scenic
c a f é

pumpkin bread pudding

pecans cranberries whipped cream

6

espresso soaked chocolate cake

a hint of orange oil chocolate whipped cream

5

chocolate turtle tart

*cookie crust ganache browned butter caramel
whipped cream pecans*

5

desserts

baklava

filo honey nuts roasted pear whipped cream

6

crème brûlée

6

seasonal pie

4

black berry cream cheese tart

cream cheese marion berries pastry shell whipped cream

5

	Bottle	5 oz. Glass
red wines		
Cloudline, Pinot Noir, <i>Oregon</i>	32	7.50
Babcock, Pinot Noir 'Tri County', <i>Santa Ynez</i>	34	7.75
Bethel Heights, Pinot Noir, <i>Willamette Valley</i>	60	
Dasche, Zinfandel, Dry Creek, <i>Sonoma</i>	34	7.75
Graziano, Rocky Creek Vinyard Zinfandel, <i>California</i>	46	
Monte Volpe, Primo Rosso, <i>Mendacino</i>	24	6.50
Domaine de Piaugier, Cote du Rhône, <i>Rhône</i>	28	7.00
Mas de Gourgonier, Rouge, <i>Provence</i>	28	7.00
Lavradores, Três Bagos, <i>Portugal</i>	42	
Flora Springs, Merlot, <i>California</i>	36	8.00
Lang and Reed, Cabernet Franc, <i>Napa Valley</i>	36	8.00
d'Arenberg, Stump Jump, <i>McLaren Vale</i>	28	7.00
Emilio Moro, Ribera del Duero, <i>Spain</i>	46	
Abadia Retuerta, Cuvee El Palomar, <i>Spain</i>	60	
Bianchi, Malbec, <i>Argentina</i>	34	7.75
Novelty Hill, Cabernet Sauvignon, <i>Columbia Valley</i>	40	8.00
Ferrari-Carano, Pre Vail West Face, Cabernet Sauvignon, <i>Alexander Valley</i>	92	
Shafer, Cabernet Sauvignon, <i>Napa Valley</i>	90	
Qupe, Syrah, <i>Central Coast</i>	26	6.75
Rosenblum, Petite Sirah, "Heritage Clone", <i>California</i>	36	8.00
Allegrini, Palazzo delle Torre, <i>Veranese</i>	32	7.50
Baroli, Barolo, <i>Piedmont</i>	80	
white wines		
Handley Cellars, Pinot Gris, <i>Anderson Valley</i>	30	7.25
Warwick, Sauvignon Blanc, <i>South Africa</i>	32	7.50
Blanchet, Pouilly-Fumé, <i>Loire</i>	34	7.75
Sacha Lichine, le Poule Blanche, <i>France</i>	24	6.50
Ensaio, Arinto/Bical, Braco, <i>Portugal</i>	40	8.00
Yalumba "Y" series, Reisling, <i>Australia</i>	22	6.25
Furst, Reisling, <i>Alsace</i>	30	7.25
Trefethen, Dry Reisling, <i>Napa</i>	36	8.00
Villa Wolf, Gewurztraminer, <i>Pfalz, Germany</i>	26	6.75
Guffens-Heyens, Pouilly-Fuissé, <i>Burgundy</i>	70	
Au Bon Climat, Chardonnay, <i>Santa Barbara</i>	34	7.75
E. Guigal, St. Joseph, <i>Rhône</i>	42	
Stag's Leap Wine Cellars, Chardonnay, <i>Napa</i>	50	
Jordan, Chardonnay, <i>Russian River</i>	60	
sparkling wines		
	Split	1/2 bottle Full bottle
Chikurin, Hou Hou Shu, Sparkling Sake, <i>Japan</i>	15	
Carpene Malvolti, Prosecco di Conegliano, <i>Italy</i>	20	
Laurent-Perrier, Brut, Champagne, <i>France</i>	20	
Nicolas Feuillatte, Brut NV, Premier Cru Champagne, <i>France</i>	22	40
Cristalino, Brut Cava, <i>Spain</i>		36
Perrier Jouët, Grand Brut, Champagne, <i>France</i>		90

bottled beers

Lake Superior Special Ale	3.75
Lake Superior Oatmeal Stout	3.75
Lake Superior Mesabi Red	3.75
Lake Superior Kayak Kolsch75
Amstel Light	3.75
Summit Extra Pale Ale	3.75
Summit Seasonal Ale	3.75
Samuel Smith Oatmeal Stout	4.75
Newcastle Brown Ale	4.00
Bells Two Hearted Ale	4.00
Bells Seasonal	4.00
Bells Porter	4.00
Heineken	4.00
Guinness Stout Nitro Can.	4.75
Molson Canadian Lager	4.00
Stella Artois Belgium Lager	4.00
Blue Moon Belgium White Ale	4.00
Anchor Steam	4.00
Sierra Nevada Pale Ale	4.00
Hakutsuru Draft Sake	4.50
Clausthaler N/A Beer	4.00

beverages

Coffee	1.50
Hot Chai	3.75
Hot Loose Leaf Tea	2.50
Hot Chocolate	2.50
Milk (2% or Skim)	1.50
Kids Milk75
Soy Milk	2.50
Chai Iced Tea	3.75
San Pellegrino Sparkling	3.50
Blackberry Iced Tea.	2.50
Santa Cruz Spritzers	3.00
Blackberry Lemonade	2.50
Root Beer	3.00
Izze Sparkling Fruit Juice	3.50
Blue Sky Natural Sodas	3.00
Reeds Gingerale	3.00
Coca Cola Products.	2.00

new.
Scenic
café

s c o t t g r a d e n
p r o p r i e t o r / c h e f
5 4 6 1
north shore scenic drive
duluth, mn 55804
www.newsceniccafe.com