

*new.*  
**Scenic**  
*café*

w i n t e r 2 0 0 8

**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](http://www.newsceniccafe.com)

**starters**

**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**

**duck confit**

*papardelli lucques olives bread crumbs*

**10**

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**roasted red beets**

*haricot vert walnuts browned butter danish blue cheese*

*mâche balsamic reduction*

**10**

**pistachio crusted goat cheese**

*mixed field greens roasted garlic vinaigrette grape tomatoes*

**10**

**salads/soup**

**smoked salmon**

*boursin mixed field greens roasted garlic vinaigrette grape tomatoes*

**10**

**house salad**

*spring lettuce roasted grapes pepitas filo*

**5**

**soup, salad, bread**

**9**

**bowl soup**

**4**

*fennel mustard vinaigrette roasted garlic vinaigrette blue cheese walnut vinaigrette*

**seared duck breast**

*fingerling potatoes haricot vert pear italian cherries calmyrna figs port wine reduction*

**20**

**red deer**

*foie gras huckleberries vin de glace papardelli shallots chanterelles*

**24**

**grouper**

*mascarpone polenta white asparagus lump crab cilantro burrito monte green chili sauce*

**22**

**entrees**

**baked tofu**

*thai peanut sauce steamed broccoli brown rice sesame soy*

**18**

**grilled quail**

*whiskey fennel sausage yams medjoul date cumin puree stock apricot saffron glaze*

**22**

**seared salmon**

*mache creamed leeks shitakes mustard oil*

**20**

**braised lamb shank**

*roasted parsnips pearl onions green peas orange gremolata*

**23**

**braised pork**

*chocolate mole roasted carrot caramelized onion spinach  
stratto roll*

**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 tartar aioli  
roasted garlic sourdough*

**10**

**grilled pastrami**

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

**10**

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

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**pineapple polenta upside down cake**

*rum coconut cream*

**6**

**dried apricot bread pudding**

*apricot glaze whipped cream*

**5**

**goat cheese panne cotta**

*calmyrna figs huckleberries honey*

**5**

**desserts**

**tuxedo cake**

*cardamon buttercream frosting ganache blackberries*

**5**

**chocolate ganache tart**

*peanut butter semifredo sweet cream*

**5**

**crème brûlée**

**6**

**seasonal pie**

**4**

**black berry cream cheese tart**

*cream cheese marion berries pastry shell whipped cream*

**5**

	<b>Bottle</b>	<b>5 oz. Glass</b>
<b>red wines</b>		
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
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	
<b>white wines</b>		
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
Ensaïos, 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	
<b>sparkling wines</b>		
	<b>Split</b>	<b>1/2 bottle</b> <b>Full bottle</b>
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**

Bells Two Hearted Ale	4.00
Bells Hopslam	4.00
Bells Seasonal	4.00
Bells Porter	4.00
Lake Superior Special Ale	3.75
Lake Superior Oatmeal Stout	3.75
Lakefront, New Grist (Gluten Free)	4.00
Lakefront, Organic ESB	4.00
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
Heineken	4.00
Guinness Stout Nitro Can	4.75
Moosehead	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
North Coast, Old Rasputin Russian Imperial	4.00
North Coast, Red Seal	4.00
Specher, Black Bavarian	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 Milk	.75
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

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