

new.
Scenic
café

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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

asparagus flan

*morels chanterelles cream truffle oil
garden peas shallots*

9

mascarpone agnolotti

*braised lamb sicilian olive tomato
shallot romano*

9

artichoke slather

garlic mayonnaise chive asiago baguette

6

curried blue mussels

apple cider curry cream ciabatta

10

northern water smoked salmon

boursin apple greens baguette

10

roasted beets

*haricot vert mache browned butter balsamic reduction
shallots walnuts danish blue cheese*

9

pistachio crusted goat cheese

spring greens roasted garlic vinaigrette tomato

10

salads/soup

house salad

spring greens roasted grapes pepitas parsnip hay

5

french onion soup

gruyere crouton beef stock sherry

6

soup, salad, bread

9

bowl soup

4

vinaigrettes:

vanilla peppercorn fennel mustard roasted garlic blue cheese walnut

halibut

*mango butter poached asparagus
beluga lentils beet reduction basil truffle oil*

21

seared duck

*vanilla parsnip puree cider jus carrot
swiss chard brussels sprouts*

19

ratatouille lasagna

*aboutagine zucchini tomato mascarpone polenta
spinach creamed leeks goat cheese garlic balsamic reduction*

18

bistro filet

*lavender thyme truffled peas
pearl onions port reduction red potatoes romano*

21

entrées

pork tenderloin

*hoisin green onion cilantro marcona almonds
broccolini brown rice peanut sauce*

19

chicken tajine

*green olive zucchini potato raisins cumin cilantro
banana middle eastern couscous preserved lemon*

18

braised lamb shank

*moussaka brussels sprout leaves oregano
mint balsamic reduction*

23

sandwiches

croque provençal

*applewood smoked ham tomato truffle oil
béchamel gruyere fontina
grilled ciabatta*

9

braised beef

*caramelized onion butter french onion soup
stirato roll*

11

chicken breast

*brie asparagus lemon basil aioli
cranberry pecan sourdough*

10

tempeh reuben

*saur kraut russian dressing tomato
double dark raisin rye*

10

grilled egg and asparagus

*gruyere frisée butter lemon basil aioli
grilled ciabatta*

10

cheese burger

*cheddar tomato shallot
bun*

9

*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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Scenic
c a f é

goat cheese cake

ginger cookie crust macerated strawberries
honey orange blossom water

5

chocolate espresso cake

chocolate ganache whipped cream

5

citrus panna cotta

pistachio tart crème raspberries

5

desserts

polenta yogurt cake

whipped mascarpone macerated mango

5

chocolate mousse

candied pepitas toffee

5

crème brûlée

5

blackberry cream cheese tart

whipped cream pastry shell

5

seasonal pie

4