

meagah



**starters**

**butternut squash ravioli**

*cream sun dried tomatoes spinach  
pesto pecans romano*

**10**

**arancini**

*risotto pine nuts prosciutto taleggio  
roasted tomato béchamel burrata greens*

**9**

**duck confit egg roll**

*carrot napa cabbage poblanos  
oyster sauce ponzu fabbri cherry jus*

**10**

**artichoke slather**

*garlic mayonnaise chive asiago baguette*

**7**

**curried blue mussels**

*apple cider curry cream ciabatta*

**10**

---

**duck and beet salad**

*duck prosciutto roasted beets garlic crisps  
citrus micro greens*

**10**

**pistachio crusted goat cheese**

*spring greens roasted garlic vinaigrette tomato*

**10**

**salads/soup**

**artichoke and apple salad**

*artichoke flan granny smith and honey crisp fennel  
ponzu grapeseed oil marcona almonds*

**10**

**house salad**

*greens popped wild rice pomegranate  
caramelized pearl onion*

**5**

**french onion soup**

*gruyere crouton beef stock sherry*

**6**

**soup, salad, bread**

**9**

**bowl soup**

**4**

*vinaigrettes:*

*fig maple fennel mustard roasted garlic blue cheese walnut*

**seared sea scallops**

*flageolet butternut squash puree  
pearl onion garlic confit*

**23**

**beet risotto**

*heirloom carrots green peas truffle oil  
taleggio fonduta romano*

**19**

**braised lamb shank**

*gnocchi béchamel roasted tomato olive oil  
capers feta basil*

**23**

**entrées**

**grilled quail**

*soft polenta wild rice mascarpone cheese  
duck liver sherry cream sauce marsala crimini  
quail egg peas morels*

**20**

**elk en croute**

*duxelle pistachios puff pastry candied baby turnips  
beets carrots demi glace currants*

**23**

**seared duck breast**

*dried figs demi glace mirabo walnuts thyme  
caramelized pearl onions puff pastry pillow*

**20**

**bison pastrami**

*poblano red onion gruyere  
red pepper horseradish sauce  
roasted garlic sourdough*

**10**

**chicken breast**

*brie asparagus lemon basil aioli  
cranberry pecan sourdough*

**10**

**braised beef**

*granny smith apple  
camembert fig molasses  
grilled ciabatta*

**10**

**tempeh reuben**

*saur kraut russian dressing tomato  
double dark raisin rye*

**10**

**sandwiches**

**grilled egg and asparagus**

*gruyere frisée butter lemon basil aioli  
grilled ciabatta*

**10**

**cheese burger**

*cheddar tomato shallot  
bun*

**10**

*n e w .*  
**Scenic**  
*c a f é*

---

**scott graden proprietor/chef**

5461 north shore scenic drive duluth, mn 55804

218-525-6274 [www.newsceniccafe.com](http://www.newsceniccafe.com)

*organic and local products used when available and in season*

*groups of seven or more will receive one check with 20% gratuity included*

Cover Art: *Tear Bear*, Meagan B., Kindergarten,  
North Shore Elementary School; paper, glue, marker, 2010

*n e w*  
**Scenic**  
*c a f é*

**maple pot de crème**

*carrot cake walnuts crème anglaise*

5

**pomme d'éve**

*caramel and apple mousse  
chocolate and red velvet cake  
caramelized apples*

5

**B52 cake**

*grand marnier, kahlua and baileys buttercreams  
chocolate cake ganache*

5

**desserts**

**pumpkin goat cheese cake**

*ginger tuile madeira fortified white figs*

5

**seasonal pie**

4

**crème brûlée**

5

**blackberry cream cheese tart**

*whipped cream pastry shell*

5