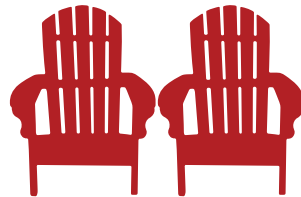


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**Scenic**  
*c a f é*

February 14, 2014



*Happy Valentine's Day!*

# Valentine's Day

## starters

nisqually & kumamoto oysters on the half shell - 16  
*red wine & shallots mignonette lemon greens*

foie gras opera cake - 17  
*joconde port gelée baby carrot pearl onion*

hamachi tartare - 14  
*pickled turnip citrus castelvetro olives pearl onion cucumber crouton*

seared duck breast - 13  
*cardamom orange baby carrot orange sponge*

## salads

radicchio - 10  
*cashel blue crème hazelnuts poached pear*

baby kale - 10  
*romano candied pepitas pine nuts meyer lemon vinaigrette*

mâche - 10  
*chevre truffle oil olio verde d'anjou pear baby fennel & leeks*

## entrées

spring vegetable ragout - 30  
*baby carrots pea pods mushrooms baby fennel & leeks  
beurre blanc gnocchi turnips latke*

butter-poached lobster tail - 46  
*salmon roe seared sea scallop baby nasturtium leaves  
sunflower seed french lentils carrot ginger purée*

land & sea - 50  
*beef tenderloin butter-poached lobster tail salmon roe foie gras butter  
demi glace truffled peas heirloom carrot purée*

grilled poussin - 32  
*black garlic red pearl onion baby beets  
white asparagus parisian herb gnocchi*

miso-marinated sea bass - 38  
*cepes pork belly confit buttermilk shallots  
caramelized pearl onion fermented carrots*

bison tenderloin - 37  
*seared foie gras horseradish gold beets raisin & caper demi glace  
whipped celeriac broccolini candied kumquat*

*new*  
**Scenic**  
*café*

scott graden  
proprietor/chef

5461 north shore drive  
duluth, mn 55804  
218-525-6274  
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# Valentine's Day

## desserts

### red velvet cake

*buttermilk panna cotta blue cheese  
poached pear walnuts*

7

### chocolate mousse parfait

*three chocolate mousse whipped cream*

7

### hazelnut cake

*whipped cream belgian chocolate curl  
frangelico syrup*

7

### tiramisu

*espresso gelée mascarpone mousse cocoa  
zanzibar ice cream chocolate crumb*

7

### maple mille-feuille

*pastry cream candied pepitas marshmallows*

7

### sour chocolate cake

*chocolate ice cream chocolate ganache browned butter caramel*

7

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