

salted carrot ❖

sour & bitter greens béarnaise

13

spring onion ❖

buttermilk crème fraîche nasturtium leaves

13

sea scallop tartare

almond milk tobiko white asparagus

14

oysters on the half

mignonette lemon horseradish 1/2 dozen

15

foie gras chantilly

chocolate florentine hazelnut candied tropical fruit jalapeño jam

14

grilled ostrich

cèpes béarnaise

16

albóndigas

beluga lentils sherry foie sauce peas egg yolk black truffle

14

cocoa-rubbed venison

*celeriac purée sherry foie sauce ancient grains
peas demi glace seared foie gras*

38

butter-poached lobster tail

*seafood sausage bagnet vert english peas
fennel confit pearl onions*

48

grilled quail

*glace de canard semolina cake
frisée black truffle*

36

sea bass

*pea pods haricot verts cèpes
pearl onions butter tamari*

42

beef tenderloin

janssons frestelse beets béarnaise

46

wild mushroom crepe ❖

*mascarpone polenta cream sherry romano corn
black garlic asparagus chive & sorrel*

34

❖ vegetarian

new
Scenic
c a f é



5461 north shore drive 218-525-6274
duluth, mn 55804 newsceniccafe.com

NEW YEAR'S EVE
december 31, 2016

NEW YEAR'S EVE
december 31, 2016

chocolate

*cake mousse ganache dacquoise
praline caramel cream*

9

goat cheese cake

white peach vanilla pashmak

9

lemon curd

*huckleberry torched meringue buttermilk crème fraîche
pepita & sunflower seed brittle*

9

mille-feuille

*candied blueberries amarena cherries raspberries
mascarpone mousse champagne apricot*

9

crème brûlée

egg yolk cream sugar madagascar vanilla bean

8

As we bring our 18th Holiday Season to a close at the Café, we would like each and every one of you to know how much we appreciate having you with us. We can't wait to see what the next year brings!

Thank you!

new
Scenic
café



5461 north shore drive 218-525-6274
duluth, mn 55804 newsceniccafe.com