

*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**

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**starters**

**warmed figs**

*browned butter maple syrup walnuts  
danish blue cheese toasted ciabatta*

**10**

**baby beets**

*fennel mustard vinaigrette fresh ciliegine mozzarella  
toasted baguette*

**9**

**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**

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**raw vegetables**

*fennel cauliflower baby beets shallot peas  
watermelon radishes currant and acai vinaigrette*

**9**

**arugula and prosciutto**

*fresh figs taleggio mizuna shallot  
sherry vinaigrette vin cotto*

**10**

**pistachio crusted goat cheese**

*spring greens roasted garlic vinaigrette tomato*

**10**

**house salad**

*spring greens roasted grapes pepitas filo*

**5**

**soup, salad, bread**

**9**

**bowl soup**

**4**

*vinaigrettes:*

*fennel mustard sherry roasted garlic blue cheese walnut*

**salads/soup**

**seared sea scallops**

*grilled black plums prosciutto greens*  
*horchata artichoke puree*

**23**

**rabbit**

*honey and fennel glaze porcini frisee*  
*prosciutto golden raisin*

**22**

**ratatouille lasagna**

*aubergine zucchini onion tomato spinach quinoa garlic chips*  
*mascarpone and goat cheese*

**19**

**entreés**

**pork tenderloin**

*adobo roasted butternut squash corn masa*  
*cilantro monte corn flan*

**22**

**bistro filet**

*roasted plums apricots candied baby turnips porcini*  
*apple wood bacon beet greens cranberries*

**21**

**seared duck breast**

*fingerling coins haricot vert port wine and cherry reductions*  
*figs italian cherries pear herb oil*

**20**

**sandwiches**

**croque provençal**

*ham tomato béchamel gruyere fontina  
grilled ciabatta*

**9**

**heirloom tomato**

*fresh mozzarella basil leaves shallots garlic chips  
grilled ciabatta*

**10**

**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**

**jalapeno bacon and avocado**

*mache lemon basil aioli tomato  
three seed sourdough*

**10**

**cheese burger**

*cheddar tomato shallot  
bun*

**9**

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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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**greek yogurt and honey tart**

*strawberries rose petals rose water  
wildflower honey*

**6**

**black bottom banana brûlée**

*pastry cream tart shell chocolate ganache  
fresh whipped cream*

**5**

**desserts**

**crème brûlée**

**5**

**chocolate espresso cake**

*ganache whipped cream*

**6**

**blackberry cream cheese tart**

*whipped cream pastry shell*

**5**

**seasonal pie**

**4**

	<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
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
Morgon, Beaujolais', <i>Burgundy</i> . . . . .	36	8.00
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	
Alexander Valley Vineyards, Merlot, <i>California</i> . . . . .	36	8.00
d'Arenberg, Stump Jump, <i>McLaren Vale</i> . . . . .	28	7.00
Emilio Moro, Ribera del Duero, <i>Spain</i> . . . . .	46	
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
Allegrini, Palazzo delle Torre, <i>Veranese</i> . . . . .	32	7.50

<b>white wines</b>		
Claudia Springs, Pinot Gris, <i>Anderson Valley</i> . . . . .	30	7.25
Pavao, Vinho Verde, <i>Portugal</i> . . . . .	24	6.50
Warwick, Sauvignon Blanc, <i>South Africa</i> . . . . .	32	7.50
Blanchet, Pouilly-Fumé, <i>Loire</i> . . . . .	34	7.75
Ensaio, 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
Evesham Wood, Pinot Gris/Gewurztraminer, <i>Oregon</i> . . . . .	36	8.00
Guffens-Heyens, Pouilly-Fuissé, <i>Burgundy</i> . . . . .	70	
Au Bon Climat, Chardonnay, <i>Santa Barbara</i> . . . . .	34	7.75
Miner's, Chardonnay, <i>Napa Valley</i> . . . . .	50	
Jordan, Chardonnay, <i>Russian River</i> . . . . .	60	

	<b>1/2 bottle</b>	<b>Full bottle</b>
<b>sparkling wines</b>		
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	
Henriot, Brut, Souverain, Champagne, <i>France</i> . . . . .	88	
Henriot, Rosé, Champagne, <i>France</i> . . . . .	110	
Henriot, Brut 1995, Enchanteleurs Champagne, <i>France</i> . . . . .	154	
Veuve Clicquot Ponsardin, Rosé 1985, Champagne, <i>France</i> . . . . .	143	

**bottled beers**

Bells Two Hearted Ale	4.00
Bells Seasonal	4.00
Bells Oberon	4.00
Lake Superior Special Ale	3.75
Lakefront, New Grist (Gluten Free)	4.00
Lakefront, Organic ESB.	4.00
Amstel Light	3.75
Summit Extra Pale 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
Clausthaler N/A Beer	4.00
North Coast, Old Rasputin Russian Imperial Stout	4.00
North Coast, Red Seal	4.00
Red Stripe	3.75
Pacifico	3.75

**beverages**

Coffee	1.75
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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