

*new.*  
**Scenic**  
*café*

l a t e s p r i n g 2 0 1 0

**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](http://www.newsceniccafe.com)

**quiche**

*gruyere scallions tomato buttermilk  
mache radish asparagus drunken goat cheese*

**9**

**sashimi tuna tacos**

*avocado cilantro sesame and soy thai peanut slaw  
pickled ginger wasabi*

**10**

**artichoke slather**

*garlic mayonnaise chive asiago baguette*

**6**

**curried blue mussels**

*apple cider curry cream ciabatta*

**10**

**smoked salmon mousse**

*roe boursin filo micro greens  
apple cider gastrique*

**8**

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**mango and mache**

*pineapple papaya goat cheese panko  
concord vinaigrette*

**10**

**bay scallops**

*prosciutto shaved fennel apple baby arugula  
ponzu grapeseed oil*

**10**

**pistachio crusted goat cheese**

*spring greens roasted garlic vinaigrette tomato*

**10**

**house salad**

*bib lettuce tomato corn pea shoots fried leeks*

**5**

**soup, salad, bread**

**9**

**bowl soup**

**4**

*vinaigrettes:*

*concord grape fennel mustard roasted garlic blue cheese walnut*

**starters**

**salads/soup**

**seared duck breast**

*strawberry apricot curry pistachio greens garam masala  
creamed leek tartlet blue cheese*

**20**

**succotash**

*garbanzo and fava beans tomato corn zucchini  
aubergine goat cheese potsticker*

**20**

**halibut**

*asparagus flan sauce vierge fennel  
english peas cilantro oil*

**22**

**entrées**

**miso sea scallops**

*chanterelles walnuts mache lime  
applewood smoked bacon*

**23**

**grilled baby portabella**

*honshimeji cipollini onion confit roasted plums  
chioggia beet pea shoots*

**19**

**filet mignon**

*red potato zucchini scallions prima donna aged gouda  
crème fraîche tarragon*

**23**

**bánh mi**

*chicken liver pate   pork terrine   pickled vegetables  
cilantro   sriracha   kewpie mayo  
baguette*

**10**

**heirloom tomato**

*fresh mozzarella   basil leaves  
garlic chips   truffle oil   shallot  
grilled ciabatta*

**10**

**fried grouper**

*cornichon tartar   malt vinegar   baby spinach  
torpedo roll*

**10**

**croque provençal**

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

**9**

**sandwiches**

**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**

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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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**Scenic**  
*c a f é*

**goat cheese cake**

*fresh berries lavender honey*

5

**huckleberry mousse**

*mascarpone joconde fabbri cherry*

5

**profiteroles**

*zanzibar chocolate ice cream ganache*

*butterscotch sea salt pistachio*

5

**desserts**

**german chocolate cake**

*coconut pecan bittersweet chocolate*

*macaroons*

5

**pineapple gelée**

*caramelized pineapple rum cottage cheese*

*whipped cream*

5

**crème brûlée**

5

**blackberry cream cheese tart**

*whipped cream pastry shell*

5

**seasonal pie**

4