

STARTERS

ONION SOUP
*emmental and comté gratinée / baguette
crouton* 9.

MOULES
*bouchot mussels / fines herbs / white wine /
saffron* 13. ~ add Café Was Frites 5.

ESCARGOTS
*garlic confit / european butter / capers / lemon
confit brioche en croustade* 14.

MEDJOOOL DATES
*roquefort-filled / applewood smoked bacon /
twelve-year aged balsamic* 9.

STEAK TARTARE
*organic filet / olive tapenade / gaufrette chips /
quail egg* 16.

OYSTERS ½ doz 18. / doz 30.
pacific oysters / cucumber mignonette

LAITUE **V optional (w/out bacon)**
*hydroponic bib lettuce / roquefort blue cheese /
apple-wood smoked bacon / baby tomato* 9.

BREAD 'N BURRATA **V**
*watercress / cherokee tomatoes / kirby
cucumber / black radishes / hearts of palm /
banyuls vinaigrette* 11.

CRAB NAPOLEON
*jumbo lump crab / heirloom tomatoes /
avocado* 15.

CHARCUTERIE
*cornishons / stone-ground mustard / pickled
beets / garlic crostini* 18.

Select any two of the following:

~ASSORTED HOUSE-CURED SALAMI AND MEATS

~ARTISAN CHEESES ~ *four assorted cheeses du jour /
honey / cardamom almonds*

~CHEF'S SELECTION OF TERRINE OR MOUSSE

CHEF'S TASTING MENU

Four-Course Prix Fixe Menu ~ 34. per person

ALL DISHES MAY BE ORDERED A LA CARTE

FIRST COURSE

CAFÉ WAS SIGNATURE CANAPÉ

SECOND COURSE

SOUP OF THE DAY **V**

farmers' market inspired

~or~

HEIRLOOM ROASTED BEET SALAD **V**

goat cheese / arugula / lemon oil

~or~

FOSSIL FARMS OSTRICH CARPACCIO

*english peas / tendril tempura / hazelnut
vinaigrette / chive crêpe*

THIRD COURSE

VINTAGE NATURAL SHORT RIBS

*ox tail ragu / pinot wine jus / beet purée /
rapini / pickled baby cabbage / purple haze
crème / pea tendrils / onion confetti*

~or~

BOUILLABAISSE

*bouchot mussels / jumbo shrimp / striped
bass / homemade chorizo / fines herbs /
saffron / meyer lemon aioli / fingerling
potatoes*

~or~

SUMMER MEDLEY **V**

*quinoa / heirloom cauliflower / zucchini
blossom / arugula / garbanzo beans /
california almond romesco*

FOURTH COURSE **V**

CINNAMON DOUGHNUT BEIGNET ~ *summer berry
jelly / french vanilla ice cream*

~or~

BUTTERSCOTCH PUDDING ~ *valhrona chocolate /
chantilly crème / biscotti / shot dark ale*

ENTRÉES

JUMBO SCALLOPS
*ricotta gnudi / pork belly lardons / bloomsdale
spinach / sage / brown butter* 28.

SMOKED SALMON
*forbidden black rice / english pea purée / shaved
fennel pear slaw / natural maple* 21.

STEAK FRITES
eight ounce prime center cut filet mignon
*bloomsdale spinach / Café Was fries / sauce
béarnaise* 32.

ROAST JIDORI CHICKEN
*yellow corn velouté / mustard greens / fava
beans / pearl onion / sweet garlic* 19.

BISTRO BURGER
*nine ounce house-ground tenderloin / smoked
bacon essence / medjool date puree/ burrata /
quail egg / chive aioli / Café Was fries* 15.

DUCK LEG CONFIT
*herb spaetzle / duck tongue gastrique / glazed
mission figs / dill mousse* 19.

DUROC PORK SHANK
*fingerling potatoes / picholine olives / pimento
peppers / cherry / watercress* 21.

BARLEY RISOTTO **V**
chef's selection of local seasonal veggies 18.

SIDES **V**

mac 'n cheese 7.

summer succotash 7.

bloomsdale spinach 6.

Café Was fries 5.

forbidden black rice 6.

Executive Chef: Alex Reznik

18% gratuity added to parties of 8 or more / **V = vegetarian**