

world cafe Live

First Set

Fried Calamari tossed with garlic herb butter and served with a side of smoked tomato aioli & charred lemon **10**

Artesian Cheese Board applewood smoked cheddar, manchego cheese, and soft brie, served with candied pistachios, raspberry jam & crostini **10**

Hummus served with feta cheese, kalamata olives, cucumber, warm pita **10**

Second set

Classic Caesar Salad: chopped romaine, brioche croutons, shaved parmesan & white anchovy Caesar dressing **9**

Pear and Walnut Salad: baby spinach, shaved fennel, Danish blue cheese, pepper bacon & honey thyme vinaigrette **12**

Third Set

Crispy Seared Salmon: vegetable rice pilaf, lemon cello glaze, mesclun & frisee salad tossed with horseradish dressing **19**

Peppercorn and Herb Crusted Petite New York Strip roasted garlic mashed potatoes, jumbo asparagus, beer battered onion rings & brown butter **21**

Vegetable Rigatoni: yellow squash, zucchini, local mushrooms, plum tomato, grated parmesan & saffron cream **14**

Cajun Chicken Sandwich: black bean and corn relish, Creole remoulade, melted pepper jack cheese, beef steak tomatoes, & snow pea shoots on house baked focaccia bread with barbequed sweet potato fries **9**

Fourth Set

Lime & Coconut Cake: coconut cake layered with lime curd filling, cream cheese icing & pineapple compote **7**

Carrot Cake Roulade: carrot cake rolled with cinnamon cream cheese icing, topped with fried carrots & caramel sauce **7**

Coffee & Donuts: coffee panna cotta with a maple glazed bacon donut **7**

Menu Prepared by Chef John Jones

We ask that you please respect the artist and your fellow guests by refraining from conversation during the performance.