

# CASCADE

-COSTANOA-

<b>Homemade Duck Rillettes</b>		14
brioche toast, cornichons, fresh fruit compote (GF upon request)		
<b>Assorted Cheese "Palette"</b>		16
selection of specialty cheeses, fresh fruit compote, candied walnuts, seasonal fruits (GF)		
<b>Charcuterie</b>		18
duck rillettes & prosciutto, salami, cornichons, pepperoncini, whole grain mustard, crostini		
<b>Duck Rillettes &amp; Brie Plate</b>		18
brioche toast, cornichons, fresh fruit compote (GF upon request)		
<b>Artichoke</b>	(add dungeness crab \$6, prawns \$9)	14
local warm artichoke, drawn butter, mustard sauce (GF upon request)		
<b>Warm Artichoke Dip</b>		14
goat cheese, tomatillos, jalapenos, tortilla chips (GF)		
<b>Mussels and Clams "Mariniere"</b>		16
white wine, shallots, garden herbs, butter (GF)		
<b>Prawns "Provencale"</b>		18
garlic, tomatoes, fresh herbs, butter, flamed with Pernod (GF)		
<b>Crispy Fried Calamari</b>		14
dusted parmesan, chipotle aioli		
<b>Dungeness Crab Cakes</b>		18
on a bed of garden greens, chipotle aioli		
<b>Dungeness Crab Salad</b>	(add prawns \$9)	18
iceberg wedge, artichokes, red onions, cherry tomatoes, green goddess dressing (GF)		
<b>Heart of Romaine Salad</b>	(add chicken \$8, prawns \$9, salmon \$12)	14
special homemade ceasar dressing, anchovies, crostini (GF upon request)		
<b>Mixed Green Salad</b>	(add chicken \$8, prawns \$9, salmon \$12)	9
local greens, cucumber, red onion, cherry tomatoes, balsamic vinaigrette (V) (GF)		
<b>Roasted Beet Salad</b>		12
garden greens, goat cheese, orange, candied walnuts, house vinagrette (GF)		
<b>French Onion Soup Gratinee</b>		12
<b>Cascade's Artichoke Soup</b>		
local artichokes, garden greens, Bunny's Big Sur herbs (V) (GF)	cup	6
	bowl	9
<b>Boston Clam Chowder</b>		