

#### START + SHARE

|   |               |
|---|---------------|
| COSTANOA FARM PICKLE<br>house pickles made from local vegetables & herbs from our own Costanoa farm   | 6             |
| DUCK RILLETTES<br>house-made duck rillettes, cornichon, fresh fruit compote, whole grain mustard, brioche toast + brie 2                          | 12            |
| CHEESE / CHARCUTERIE BOARDS<br>local California cheese, fresh fruit compote, candied walnut, seasonal fruit, brioche toast                        | 14            |
| duck rillettes, prosciutto, salami, cornichons, pepperoncini, whole grain mustard, brioche toast  | 16            |
| both cheese & charcuterie   | 20            |
| DUNGENESS CRAB COCKTAIL<br>chilled fresh dungeness crab, house-made cocktail sauce, lemon   | 16            |
| FRESH OYSTERS<br>sustainably-sourced Laguna Manuela Baja oysters on the half shell, house-made mignonette & cocktail sauce                        | 14 / 28       |
| OYSTERS ROCKEFELLER<br>six sustainably-sourced Laguna Manuela Baja oysters on the half shell, applewood-smoked bacon, spinach, hollandaise, herb  | 18            |
| MUSSEL + CLAM MARINIÈRE<br>fresh mussels & Baja clams, white wine, butter, garlic, shallot, Costanoa farm herb, grilled baguette                  | 16            |
| DUNGENESS CRAB CAKES<br>two house-made crab cakes, arugula citrus salad, lemon herb aioli   | 16            |
| CALAMARI FRITTI<br>fresh calamari, fried lemon & basil, lemon herb aioli  | 14            |
| WATSONVILLE ARTICHOKE DIP<br>locally-sourced artichoke, Harley Farms goat cheese, tomatillo, jalapeño, grilled pita, baked lavash                 | 12            |
| MEZZE BOARD<br>house-made falafel, baked lavash, grilled pita, Mediterranean olives, beet hummus, smoked eggplant dip, cucumber mint salad, lemon | 16            |
| FILET MIGNON BRUSCHETTA<br>seared-rare filet mignon, Cascade kale pesto, Costanoa farm basil, tomato, fresh mozzarella, house-made focaccia       | 18            |
|   | vegetarian 14 |

#### SOUP

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| CLAM CHOWDER<br>traditional clam chowder with fresh clams, applewood-smoked bacon, cream, herb | cup/bowl 5 / 8 |
| FRENCH ONION<br>carmelized onion, fresh-baked baguette, melted gruyère                         | 9              |

# Cascade

Costanoa

## DINNER

SPRING + SUMMER 2018

### SALAD

|   |    |
|---|----|
| WARM FRISÉE<br>baby frisée, chopped applewood-smoked bacon, tomato, Harley Farm goat cheese tartine, poached egg, crispy sage, house lemon vinaigrette<br>+ slow roasted duck 9 | 14 |
| DUNGENESS CRAB<br>Pescadero-grown butter lettuce heart, avocado, red onion, cherry tomato, lemon tarragon vinaigrette   | 16 |
| ROASTED BEET<br>Pescadero-grown greens, roasted beet, Harley Farms goat cheese, orange, candied walnut, balsamic vinaigrette  | 12 |
| HEART OF ROMAINE CAESAR<br>Pescadero-grown romaine, house-made caesar, anchovy, shaved parmesan, grilled baguette   | 12 |
| COSTANOVA FARM<br>Pescadero-grown greens, cucumber, red onion, cherry tomato, Costanoa farm herb, balsamic vinaigrette  | 9  |
| add to any salad:<br>+ 4 large wild prawns 9<br>+ grilled fresh fish 8<br>+ grilled rosemary chicken 6<br>+ avocado 3   |    |

### SEA

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| PAN SEARED WILD KAUAI PRAWNS<br>local artichoke hearts, Santa Cruz Venus Aquavit, spicy creamy tomato sauce, asparagus, dill, crispy puff pastry shell                 | 38 |
| PAN-SEARED SALMON<br>fresh salmon filet, extra virgin olive oil, Costanoa farm herb, tomato, lemon, arugula, grilled polenta   | 28 |
| GRILLED WILD SWORDFISH<br>tarragon beurre blanc, pan-seared artichoke, shallot mashed potato, braised Costanoa chard   | 26 |
| DIVER SEA SCALLOP<br>citrus buerre blanc, julienne leek, creamy spring risotto   | 34 |
| SAFFRON PORTOFINO<br>fresh wild caught prawns, diver scallops, clams, mussels, fettuccine, saffron broth with tomato, garlic, white wine, grilled baguette             | 38 |
| CASCADE CATCH<br>fried cod, wild prawns, calamari, diver scallops, fried lemon & basil, beer-battered fries, house-made cocktail & tartar sauce, cabbage & jicama slaw | 36 |

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## DINNER

SPRING + SUMMER 2018

### LAND

|  |    |
|--|----|
| ROASTED DUCK DUO<br>fresh slow-roasted duck breast, leg, & rilette, arugula salad with beets, pineapple, jicama, sweet & spicy sesame soy vinaigrette, pistachio   | 36 |
| HERB CRUSTED RACK OF LAMB<br>herb crusted roasted Colorado rack of lamb, gratin dauphinois, grilled asparagus  | 42 |
| FILET MIGNON PAILLARD<br>mistral scallopini, garlic herb butter, pernod, local farm tomato, braised green beans, house-made pickled red onion                      | 32 |
| PRIME FILET MIGNON DIANE<br>portobello brandy cream, shallot mashed potato, braised baby bok choy<br>+ oscar - asparagus, dungeness crab meat & béarnaise sauce 12 | 38 |
| BRAISED SHORT RIB BOURGUIGNON<br>lardon, caramelized shallot, gratin dauphinois, braised green beans   | 34 |
| ANGUS RIB EYE STEAK<br>brasserie style with bearnaise, pommes frites, Costanoa farm salad  | 36 |
| QUADRUCCI NAPOLEON<br>house-made large pasta squares layered with artichoke, portobello, asparagus, Cascade creamy kale pesto, Harley Farm goat cheese gratinee    | 26 |
| SPRING RISOTTO<br>fresh asparagus, spring peas, lemon zest, mascarpone cheese, arugula, chive  | 24 |
| GRILLED POLENTA<br>braised local farm chard, blistered cherry tomato, spicy vodka sauce, crème fraîche, fried basil  | 26 |

AT CASCADE WE FEEL THAT LOCAL, ORGANIC, SUSTAINABLE HANDCRAFTED INGREDIENTS ARE THE KEY TO GREAT FOOD. WE DO OUR BEST TO USE SMALL FAMILY FARMS, ORGANIC GROWERS, SUSTAINABLE/FAIR-TRADE PRODUCERS, & OUR OWN FARM HERE AT COSTANOVA.

GLUTEN FREE + VEGAN OPTIONS ARE AVAILABLE UPON REQUEST. PLEASE ASK YOUR SERVER ABOUT ACCOMMODATIONS TO ANY DIETARY RESTRICTIONS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.