

# CASCADE

-COSTANOA-

## APPETIZERS

<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>P.E. I. Mussels "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, Big Sur Bunny herbs (V) (GF)	cup 6
	bowl 9
<b>Boston Clam Chowder</b>	