

CAFÉ SEBASTIAN

STARTERS & MORE

BEEF TARTARE TOAST - 21

pickled romano bean pistou, parmigiano reggiano, caper, fried garlic

TRUFFLE DEVEILED EGGS - 15

egg yolk mousse, cornichon, shallot, chive

CRAB & ARTICHOKE DIP - 29

swiss chard, olive oil poached artichokes, sourdough toast with dill pollen butter

TUNA TARTARE - 24

winter squash miso, harissa-soy vinaigrette, sesame seed-garlic bread crisps

QUINOA - 19

ginger-shallot vinaigrette, kale, snap peas, sweet potato, avocado
add: free range chicken breast - 8 / mt lassen smoked trout - 7

TUNA NICOISE - 34

kalamata olive aioli, gold potatoes & celery salad, mustard seed dressing



BRUNCH

MADLAB COLLAB PANCAKE - 30

lots of strawberry things, whipped cream, cotton candy, fancy sprinkles

HUEVOS RANCHEROS - 24

avocado, smoked slab bacon, poblano crema, salsa verde

SEBASTIAN'S SCRAMBLE - 16

broccoli, eged white cheddar, tomato concasse, sourdough toast
add: mt. lassen smoked trout 7

BREAKFAST PLATTER - 21

two sunny side eggs, house breakfast sausage, half an avocado, toast

CROISSANT GRILLED CHEESE - 24

aged white cheddar, gruyere, rosemary, caramelized onion
apricot, pickled ramp moustarda

CALI CUBANO, PORK PASTRAMI, PROSCIUTTO - 23

caciocavalli provolone, sweet dill pickle, dijonnaise

SIRLOIN FRENCH DIP (MR) - 26

horseradish - boursin, peperonata, sundried oregano, ciabatta roll, warm jus

MORE BRUNCH

GREEN GODDESS - 19

gem lettuces, radish, boiled egg
herbs, bacon, goat cheese
add: free range chicken breast - 8 / mt lassen smoked trout - 7

TORTILLA ESPAÑOLA - 21

spanish style potato omelette,
prosciutto san danielle, pimentón aioli, greens

SHASHUKA - 22

two eggs, tomato harrisa, caper,
dill-sumac yogurt, sourdough toast

WILD MUSHROOM TARTINE - 24

poached organic egg, wilted spring greens
butter poached radish, sourdough toast
miso-truffle creme

HANDMADE TAGLIATELLE - 32

lamb shank sugo, spring green creme,
olive chili crisps

