

CAFÉ SEBASTIAN

Salads

Organic Quinoa 22

snap pea, sweet potato,
avocado, kale, ginger-shallot ponzu

Green Goddess 23

gem lettuce, radish, bacon,
soft boiled egg, herbs

Golden Beet Salad 24

chicories, blood orange,
pt reyes blue, candied walnuts

Shaved Cabbage 23

roasted shiitake, local citrus,
shredded carrot, tomato basil leaf,
thai vinaigrette, crispy rice

add: **roasted chicken breast 8**

add: **mt. lassen smoked trout 8**

add: **crispy chicken schnitzel 8**

Apps & Soup

Curry Butternut Squash Soup 15

roasted butternut squash,
fried chickpeas, chili crisp

Deviled Eggs (4pcs) 16

yolk & celery mousse, dill,
scallion, trout roe, D'espellete

House Smoked Trout Toast 19

fromage blanc, dill,
cucumber, tomato

Sustainable Salmon Tartare 18

aji amarillo gribiche, capers,
pickled fresno relish, toast

Sandwiches

Chicken Caesar Wrap 25

sunflower seeds, gem lettuce, kale,
dill-caesar dressing, parm crisps

Sebastian's Turkey 22

house smoked turkey,
gouda pimento, piquillo peppers

Wedge BLT 24

duo of bacon, herb-fennel salad,
local blue, cherry tomato jam on sourdough

Sirloin French Dip (MR) 28

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

all sandwiches come with
House Made Cajun Potato Chips & House Pickles

Entrees

Baked Black Cod 27

rancho gordo fricasse,
nash's sundried olives,
marjoram gremolata

Chicken Schnitzel 28

argula, asparagus, spring onion,
radish, creamy lemon dressing

Roasted Maitake Mushroom 27

celeriac-truffle puree, frisée,
Japanese soba noodles,
pistachio vinaigrette

Sides

Roasted Farm Greens 10

tahini-cream

Japanese Sweet Potatoes 7

hazelnut dukkha, lime aioli

Roasted Cauliflower 10

cauliflower, romanesco, spiced yogurt,
mint chutney, almonds

Dessert

Dark Chocolate Budino 10

toasted sourdough bread crumbs,
whipped cream, olive oil, sea salt

Cookies 5

sea salt brown butter
chocolate chip

Or

funfetti sugar cookie

Mango Lassi Panna Cotta 8

passion fruit caramel