

CAFÉ SEBASTIAN

GREENS & GRAINS

THE MARKET SALAD 19
HAND HARVESTED GREENS & SHAVED SEASONAL VEGETABLES
CHOICE OF: CABERNET VINAIGRETTE OR CREAMY HERB DRESSING

PANZANELLA 22
ANCHOVY DRESSED CROUTONS, HEIRLOOM TOMATOES, ROASTED JIMMY
NARDELLO PEPPERS, SERPENT CUCUMBER,
PECORINO, BASIL CREME

GREEN GODDESS 23
GEM LETTUCES, RADISH, BOILED EGG, HERBS, BACON, GOAT CHEESE

ORGANIC QUINOA 22
GINGER-SHALLOT VINAIGRETTE, KALE, SNAP PEAS, SWEET
POTATO, AVOCADO

ADD: FREE RANGE CHICKEN BREAST 8 | MT LASSEN SMOKED TROUT 8

APPS & TOASTS

HOUSE SMOKED TROUT TOAST 18
BOURSIN SPREAD, DILL, SLICED CUCUMBER, CHERRY TOMATO,
CAPER, OLIVE OIL

BEEF TARTARE TOAST 21
PICKLED ROMANO BEAN PISTOU,
PARMIGIANO REGGIANO, CAPER, FRIED GARLIC

TUNA TARTARE 24
WINTER SQUASH MISO, HARISSA-SOY VINAIGRETTE,
SESAME SEED-GARLIC BREAD CRISPS

CURRY BUTTERNUT SQUASH SOUP 15
ROASTED BUTTERNUT SQUASH, FRIED CHICKPEAS, CHILI CRISP

TRUFFLE DEVILED EGGS 15
EGG YOLK MOUSSE, SHALLOT, CHIVE

CRAB & ARTICHOKE DIP 29
SWISS CHARD, OLIVE OIL POACHED ARTICHOKEs,
SOURDOUGH TOAST WITH DILL POLLEN BUTTER



MAINS

TUNA NICOISE 34
KALAMATA OLIVE AIOLI, GOLD POTATOES & CELERY SALAD, MUSTARD SEED TARRAGON
DRESSING, FRISEE LETTUCE

ROASTED ZUCCHINI 22
TRUFFLE RICOTTA MOUSSE, ZAATAR - ROASTED PISTACHIOS, TOMATO WATER VINAIGRETTE,
SHAVED FENNEL SLAW

HALF ROASTED CHICKEN 29
CHARRED BRASSICAS, LEMON TAHINI DRESSING, PISTACHIO DUKKA, CHICKEN JUS

SANDWICHES

ADD A SIDE OF CAFE SEBASTIAN POTATO SALAD 7
SOUR CREAM VINAGRETTE, FINE HERBS, ALMOND CAPER CRUNCH

SORAYA'S CHICKEN SALAD 18
ROSEMARY AIOLI, WATERCRESS, ON CROISSANT

CALI CUBANO 23
PORK PASTRAMI, PROSCIUTTO COTTO, CACIOCAVALLI PROVOLONE, SWEET
DILL PICKLE, DIJONNAISE

SIRLOIN FRENCH DIP (MR) 26
HORSERADISH-BOURSIN, PEPPERONATA, SUNDRIED OREGANO, CIABATTA
ROLL, WARM JUS

CAFE SEBASTIAN BLT 24
CRISPY BACON STRIPS, SMOKED PEPPERCORN PORK BELLY, GREEN
GODDESS, LOCAL HEIRLOOM TOMATOES, SHAVED RED ONION,
CHERRY-CHILI JAM, ON SOURDOUGH

CHICKEN CAESAR WRAP 25
WARM FREE RANGE CHICKEN, GEM LETTUCE, KALE, DILL SCENTED CAESAR
DRESSING, PARMESAN CRISPS

SEBASTIAN'S TURKEY 22
HOUSE SMOKED TURKEY, PIMENTO CHEESE, PIQUILLO PEPPERS

CROISSANT GRILLED CHEESE 24
AGED WHITE CHEDDAR, GRUYERE, ROSEMARY, SLOW CARAMELIZED ONIONS,
SEASONAL MOSTARDA



DESSERT

PISTACHIO GELATO 14
SALTED PISTACHIO PRALINE,
AMARENA CHERRY MARMALADE

FUDGE BROWNIE A LA MODE 14
SALTED CARAMEL

SORBET, PASSION FRUIT, MANGO, STRAWBERRY 7

FROM THE BAKERY

BROWN BUTTER, DARK CHOCOLATE,
SEA SALT COOKIE 5

FUNFETTI SUGAR COOKIE 4.5

TRIPLE CHOCOLATE FUDGE BROWNIE 5



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION // 8% SERVICE CHARGE IS APPLIED TO ALL SIT DOWN PATRONS