

CAFÉ SEBASTIAN

GREENS & GRAINS

THE MARKET SALAD
HAND HARVESTED GREENS & SHAVED SEASONAL VEGETABLES
CHOICE OF: CABERNET VINAIGRETTE OR CREAMY HERB DRESSING 17

WINTER GREEN SALAD, PERSIMMON CHESTNUT PUREE, GOAT CHEESE,
DRIED FIG POINT REYES BLUE, ANJOU PEAR, JEREZ VINAIGRETTE 19

GREEN GODDESS, GEM LETTUCCES, RADISH, BOILED EGG, HERBS, BACON,
GOAT CHEESE 19

QUINOA, GINGER-SHALLOT VINAIGRETTE, KALE, SNAP PEAS, SWEET
POTATO, AVOCADO 19

ADD: FREE RANGE CHICKEN BREAST 8 | MT LASSEN SMOKED TROUT 7

APPS & TOAST

RICOTTA MOUSSE TOAST, VANILLA BEAN, STRAWBERRY PRESERVE
LEMON PEPPER HONEY 16

HOUSE SMOKED TROUT TOAST, BOURSIN SPREAD, DILL
SLICED CUCUMBER, RED ONION, CAPER, OLIVE OIL 18

BEEF TARTARE, HORSERADISH, CAPER SALSA VERDE 21

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

BROCCOLI & CHEDDAR SOUP, FOCACCIA FRICO CROUTON 14

TRUFFLE DEVILED EGGS, EGG YOLK MOUSSEE, SHALLOT, CHIVE 16

N'DUJA STUFFED MEDJOOOL DATES, PEPPERCORN GASTRIQUE,
BLUE CHEESE, PUMPKIN SEEDS 16

CACIO E PEPE TORTTRELINI, FONTINA FONDUE, TELICHERRY, LEMON PEEL 22

MUSSELS, CHILI TOMATO BROTH, PARSLEY COULIS, SOURDOUGH TOAST 24

CRAB & ARTICHOKE DIP, SWISS CHARD, OLIVE OIL POACHED ARTICHOKE,
SOURDOUGH TOAST WITH DILL POLLEN BUTTER 27



MAINS

HANDMADE TAGIATELLE, LAMB SHANK SUGO, SPRING GREEN CREME,
OLIVE CHILI CRISP 32

SHORT RIB GRATINÈ, COMTE CHEESE, CREMINI,
CARAMALIZED CIPOLINI ONION 34

TUNA NICOISE, KALAMATA OLIVE AIOLI, GOLD POTATOES & CELERY SALAD
MUSTARD SEED TARRAGON DRESSING, FRISEE LETTUCE 32

OPEN FACE CHICKEN PARM, SAN MARZANO POMODORO, MOZZARELLA,
ROASTED PEPPER GIARDINERA, GARLIC BREAD 26

SANDWICHES

ADD SIDE OF POMMES ANNA 4

SORAYA'S CHICKEN SALAD, ROSEMARY AIOLI, WATERCRESS,
ON CROISSANT 17

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

CROISSANT GRILLED CHEESE & TOMATO SOUP, AGED WHITE CHEDDAR, GRUYERE,
ROSEMARY, SLOW CARAMELIZED ONIONS 24

MAITAKE MUSHROOM PHILLY, FONTINA CHEESE, AGED PROVOLONE,
POBLANO PEPPERS, PICKLED JALAPENOS 23

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



DESSERT

PISTACHIO GELATO, SALTED PISTACHIO PRALINE,
AMARENA CHERRY MARMALADE 14

FUDGE BROWNIE A LA MODE, PEANUT BUTTER,
DULCE DE LECHE,
SEA SALT 14

SORBET, PASSION FRUIT, MANGO, STRAWBERRY 7



*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