

CAFÉ SEBASTIAN

GREENS & GRAINS

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

WINTER GREEN SALAD, PERSIMMON CHESTNUT PUREE, GOAT CHEESE,
DRIED FIG POINT REYES BLUE, ANJOU PEAR, JEREZ VINAIGRETTE 23

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

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

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

APPS & TOASTS

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

BEEF TARTARE TOAST, HORSERADISH, CAPER SALSA VERDE 21

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

TRUFFLE DEVEILED EGGS, EGG YOLK MOUSSE, SHALLOT, CHIVE 15

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

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

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



MAINS

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

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

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

OPEN FACE CHICKEN PARM, SAN MARZANO POMODORO, MOZZARELLA,
ROASTED PEPPER GIARDINERA, GARLIC BREAD 29

SANDWICHES

ADD SIDE OF POMMES ANNA 5

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

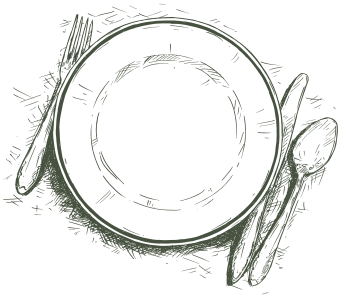
MAITAKE MUSHROOM PHILLY, FONTINA CHEESE, AGED PROVOLONE,
POBLANO PEPPERS, PICKLED JALAPENOS 23

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

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

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

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



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

FROM THE BAKERY

BROWN BUTTER, DARK CHOCOLATE,
SEA SALT COOKIE 4.5

FFUNFETTI SUGAR COOKIE 4.5

TRIPLE CHOCOLATE FUDGE BROWNIE 5

COOCA OR APPLE SAGE BABKA A AL MODE 14



*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