

new.
Scenic
café

w i n t e r 2 0 0 9

s c o t t g r a d e n
p r o p r i e t o r / c h e f

5 4 6 1
north shore scenic drive
duluth, mn 55804
218 - 525 - 6274
www.newsceniccafe.com

starters

albondigas

*lamb veal beef duck liver onion confit
green peas truffle egg yolk cream sherry*

10

baked feta

*artichoke hearts olive caper balsamic olive oil
toasted baguette*

9

artichoke slather

garlic mayonnaise chive asiago baguette

6

curried blue mussels

apple cider curry cream ciabatta

10

northern waters smoked salmon

*boursin rosemary browned butter apple sauce
toasted baguette*

8

french onion soup

gruyere crouton beef stock sherry

6

roasted beets

*haricot vert walnuts browned butter Danish blue cheese
mâche balsamic reduction*

10

salads/soup

pistachio crusted goat cheese

spring greens roasted garlic vinaigrette tomato

10

house salad

spring greens roasted grapes pepitas filo

5

soup, salad, bread

9

bowl soup

4

vinaigrettes:

vanilla peppercorn fennel mustard roasted garlic blue cheese walnut

seared duck

*rosemary fingerling potatoes roasted tomato
fried tomatillo quail egg*

19

braised pork belly

*pork confit chicharrones savoy cabbage
rosemary browned butter apple sauce*

19

gnocchi

*long stem artichoke hearts olives capers roasted tomatoes
oregano olive oil feta béchamel*

18

entrées

grilled quail

*sweet potato sausage medjool date cumin puree
apricot glaze chicken stock*

20

seared sea scallops

*ginger apple cider gastrique butternut squash apple
white bean bacon brunoise wild rice*

22

filet mignon

*curry braised baby cauliflower baby beets
vin de glace*

23

braised beef

*green olives béchamel french onion soup
stirato roll*

11

fried grouper

*cornichon tartar malt vinegar baby spinach
torpedo roll*

10

croque provençal

*applewood smoked ham tomato truffle oil
béchamel gruyere fontina
grilled ciabatta*

9

sandwiches

chicken breast

*brie asparagus lemon basil aioli
cranberry pecan sourdough*

10

tempeh reuben

*saur kraut russian dressing tomato
double dark raisin rye*

10

grilled egg and asparagus

*gruyere frisée butter lemon basil aioli
grilled ciabatta*

10

cheese burger

*cheddar tomato shallot
bun*

9

*organic and local products used when available and in season
groups of seven or more will receive one check with 20% gratuity included*

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pomme d'éve

*apple mousse chocolate and almond sponge cake
crème anglaise*

5

steamed ginger bread

vanilla ice cream bourbon sauce

5

spumoni

*pistachio and chocolate cake cherry mousse
belgian chocolate*

5

desserts

sweet potato chiffon

*ginger tuile browned butter caramel
whipped cream pecans*

5

B52 chocolate cake

*bittersweet chocolate ganache espresso grand marnier
irish cream butter cream*

5

crème brûlée

5

blackberry cream cheese tart

whipped cream pastry shell

5

seasonal pie

4