



# Cafe KANDAHAR

Wild Alaskan Salmon, Lobster and Cava Buerre Blanc, Salmon Roe, Red Onion Caramel, Spinach, Lemon Scented Orzo

Poached Salmon Cakes, Lemon-Dill Buerre Blanc, Mashed Yukon Golds, Wilted Arugula

Grilled Beef Tournedos, Oyster Mushroom and Smoked Shallot Bordelaise, Tasso-Maytag Bleu Grits, String Beans

Butternut Squash Gnocchi, Swiss Chard, Shitakes, Brussel Spouts, Olives, Capers, Aged Vermont Cheddar, Poached Tomato Cream (Vegetarian)

Tagliatelle Pasta, Sun-Dried Tomatoes, Mushrooms, Spinach, Marinated Olives, Capers, Manchego, Chardonnay-Herb Creme

Roast Colorado Rack of Lamb, Rosemary-Mint Sweet Mustard Crust, Sauce Dalise, Wild Mushroom and Manchego Gratin, Brussel Sprouts and Parma Prosciutto

Shrimp and Crawfish Linguine, Tasso, Saffron and Basil Cream

Pan Roasted Chicken, Sautéed Swiss Chard, Shallots, Roasted Red Potatoes, in Rosemary-Thyme Braisaige

Roast Pork Tenderloin, Rosemary-Maple Glace, Smashed Red Potatoes, Sautéed Prosciutto and Green Beans

Grilled NY Strip, Foie Gras and Black Truffle Demi, Port Syrup, Roast Parsnips, Asparagus

Additional dishes are available such as: Quail, Duck, Grouper, Sea Bass, Halibut, Buffalo plus other custom options, depending on seasonality of ingredients

**Above Entrees include:**

House Salad, Mixed Greens, Roasted Onion Dressing, Croutons, Tomatoes  
or  
Soup Du Jour

**And:**

Desserts: Choice of two (similar to the following)  
Huckleberry Cheesecake with Huckleberry Coulis  
Pecan Pie, Caramel Sauce, Whipped Cream  
Chocolate Cake, Raspberry Sauce, Chantilly Cream

A rental fee may be required to reserve and/or close the Restaurant

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