



Cafe
KANDAHAR

Sample Daily Menu OPENING COURSE:

Smoked Opah Belly, Blood Oranges, Salsify, Arugula

American Wagyu Strip Loin, Sea Salt, Herb Crust, Port, Brabants, Frisee

Scallops, Preserved Lemon, Basil, Parsnips, Arugula, Black Truffles

Quail, Andouille, Duxelle, Fennel Pollen, Poultry Jus, Quail Egg, Mache

SECOND COURSE:

Beet Gnocchi, Black Trumpet Mushrooms, Swiss Chard, Toasted Garlic, Vermont Cheddar

Lobster-Asparagus Bisque

Duck Confit, Frisee, Goat Cheese, Champagne-Truffle Vinaigrette, Pinenuts

Hudson Valley Foie Gras, Satsumas, Duck Cracklins, Microgreens, Parsnips

MAIN COURSE:

Sturgeon, Meyer Lemon, Dungeness Crab, Chanterelles, String Beans,
Fingerling Potatoes

Elk Roulade, Forest Mushrooms, Spinach, Montana Chevre, Pinenuts, Pomegranates,
Root Vegetables

Veal Chop, Lavender, Pink Peppercorns, Cognac, Brie, Turnips, Asparagus

Buffalo Tenderloin, Hedgehog Mushrooms, Humboldt Fog, Applewood Smoked Bacon,
Yukon Golds, Swiss Chard

Caribou Tenderloin, Huckleberries, Ice Wine, Pancetta, Red Potatoes, Kale

Forest Mushroom & Alba White Truffle Risotto, Local Heirloom Tomatoes, String Beans,
Watercress Pesto, Pressed Balsamic

Executive Chef/Owner Andy Blanton

~We proudly feature locally raised Elk, Pork and Buffalo~

~Sides and substitutions are subject to explicit scrutiny~