



COMFORT MENU

COURSES *(please select two)*

Forest Mushrooms, Madeira Crème, Montana Chevre, Thyme Pastry (V)

Pork Belly, Smoked Rhubarb, Candied Ginger, Watermelon Radish,
Pickled Shallots, Arugula

Living Butter Lettuce, Gorgonzola, House Cured Bacon, Fennel, Maple
Pecans

Soup Du Jour

MAINS *(please choose one)*

Sablefish, Lemongrass, Kaffir Lime, Pickled Shiitakes, Spruce Tips, Bok
Choy

Bison Tenderloin, Morel Mushrooms, Humboldt Fog, Sage, Duck Fat
Fingerling Potatoes, Spinach

Savory Chickpea Cake, Tomato Confit, Oyster Mushrooms,
Castelvetrano Olives, Swiss Chard, Marcona Almonds, Basil (V)

3 course comfort menu 60 / wines paired 40

(V) Vegetarian offering, can be made Vegan upon request



Cafe
KANDAHAR

ADVENTURE MENU

COURSES *(please select three)*

New Bedford Scallops, Sweet Pea Soubise, Saffron, Nettles, Charred Sweet Onion

Buttermilk Fried Quail, Duxelles, Aged Sherry, Cane Emulsion, Sweet Pickles, Fennel Pollen, Quail Egg

Porcini Mushrooms, Fiddlehead Ferns, Ramps, Sweet Peas, Crisp Potato Cake, Truffle Oil (V)

Duck Proscuitto, Housemade Ricotta, Arugula, Grilled Romaine, Mustard Greens, Champagne-Truffle Vinaigrette, Cashews

Grilled Octopus, Squid Ink Emulsion, Sofrito, Capers, Toasted Almonds, Cold Smoked Egg, Tuscan Kale, Crisp Garlic

MAINS *(please choose one)*

Dry Aged Duck Breast, Meyer Lemon, Vanilla Bean, Star Anise, Duck Jus, Parsnips, Carrots

Elk Tenderloin, Pink Peppercorns, Coffee, Flathead Cherries, Oyster Mushrooms, Baby Red Potatoes, Spinach

4 course adventure menu 70 / wines paired 50

Menu by Executive Chef/Owner: Andy Blanton
&
Chef de Cuisine: Steen Turner



DESSERTS:

(Can be used as a course on comfort or adventure menu)

Dark Chocolate Mousse, Passionfruit, Hazelnut Crisp

Huckleberry Tart, Lemon Crème Fraiche, Mint Crystals

Vanilla Bean Crème Brulee, Pickled Berries

Rhubarb & Chambord Cobbler, Almond Crust, Cardamom Anglaise

House Sorbets: Lemon-Saffron & Huckleberry-Rose

AFTER DINNER DRINKS

French Press Coffee, Black Coffee Roasting Company, Missoula, Mt. 6

Smokey Mountains, Bailey's, Blended Scotch, Orange Blossom Water 14

**Monk's Cold Java, Cream, Kahlua, Godiva White Chocolate, Frangelico
14**

Amaro Montenegro, Bologna, Italy 14

Pio Cesare Barolo Chinato, Piedmonte, Italy 16

Graham's 10yr Tawny Port 12

Taylor Fladgate 20yr Tawny Port 18