



# PLUMPJACK

CAFE

## FIRST COURSE

### **SPINACH “ROCKEFELLER” SOUP... 10**

*Poached Oyster, Parmesan-Bacon Crisp, Hollandaise*

### **FARMER’S MARKET SALAD... 11**

*Dry Aged Jack Cheese, Toasted Hazelnuts, Sherry Vinaigrette*

### **YUZU POACHED ROCK SHRIMP SALAD... 16**

*Arugula, Satsuma Mandarins, Fried Wontons, Miso-Chili Vinaigrette*

### **CAESAR SALAD ... 11**

*Little Gem Lettuce, Grana Padano, Boquerones*

### **KUROBUTA PORK SOPES... 12**

*Huitlacoche, Pequin Pepper Coulis, Avocado Puree*

### **ROASTED CALIFORNIA QUAIL... 15**

*Foie Gras Torchon, Blood Orange Gelée, Sunchoke Puree*

### **CRISPY VEAL SWEETBREADS... 13**

*Meyer Lemon, Truffle Vinaigrette, Baby Crudite Vegetables*

### **SEAFOOD POKE CONES... 15**

*Wakame Seaweed, Avocado, Meyer Lemon Ponzu*

*20% gratuity added to parties of 6 or more  
Private Dining & Special Events Available  
[www.plumpjackcafe.com](http://www.plumpjackcafe.com)*



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## S E C O N D   C O U R S E

### **“CHILI RELLENO” ... 23**

*California Wild Rice, Pickled Radish, Tamarind Jus*

### **HAWAIIAN CATCH OF THE DAY... 31**

*Udon Noodles, Wild Mushrooms, Shrimp Crisps, Lemongrass Nage*

### **BRAISED VENISON SHANK... 29**

*Chestnut Farro, Brussels Sprouts, Honey Poached Cranberries*

### **PRIME ANGUS BEEF SIRLOIN... 32**

*Cinnamon-Plum Braised Brisket, Dry Jack “Mac n’ Cheese”, Romanesco*

### **FULTON VALLEY FREE RANGE CHICKEN BREAST... 26**

*Lentil Salad, Cauliflower, Peanut-Apricot Chutney*

### **BUTTER POACHED MAINE LOBSTER... 33**

*Risotto Nero, Blue Prawn, Grilled Endive, Blood Orange Vinaigrette*

*We strive to support producers that are organic & sustainable in their practices*

*Executive Chef Ben “Wyatt” Dufresne*

*Sous Chefs Shawn Arney, Jack Connell & Kitchen Team*