

Café New Menu

Starters/Appetizers

Parmigiano Reggiano Arrancini

Traditional Tomato Sauce, Crispy Basil \$10

Tiradito of Bigeye Tuna

Cut Sashimi Style, Passion Fruit-Aji Amarillo Sauce, Candied Pineapple,
Sweet Potato, Micro Cilantro, Ponzu "Bubbles" \$14

Laura Chenyl Goat Cheese Stuffed Piquillo Peppers

Shaved Fennel, Cerignola Olives, Meyer Lemon Vinaigrette \$10

Seared Sea Scallops

Celery Root Puree, Organic Mushroom Confit, Romesco, La Quercia Ham \$14

Jumbo Lump Crab and Laughing bird Shrimp Crespelle

Crispy Crepe filled with Ricotta-Crab-Organic Shrimp, Herb Puree, Micro Basil \$13

Point Judith Crispy Calamari

Basque Tomato Sauce, Artichoke Confit, White Anchovy, La Quercia Prosciutto \$11

Grilled Romaine Salad

Poached Seasonal Pear, Maytag Blue Cheese, Neuske Bacon, Maytag Vinaigrette \$9
Add Duck Confit 4\$

Caesar Salad

Traditional Salad Tossed Tableside, Parmigiano Crisp and White Anchovies \$9

Roasted Beet and Laura Chenyl Goat Cheese Salad

Organic Spring Mix, Citrus Dressing, Poppadam \$9

Caprese Salad

Fresh Mozzarella, La Quercia Ham, Heirloom Tomatoes, Baby Basil \$11

Onion Soup

Not Traditional

5 Lillies Broth, Glazed Sweetbreads, Mustard "Espuma" \$7

From The Sea

Cioppino

Clams, Mussels, Calamari, and Head-On Shrimp in Traditional Tomato-Saffron Broth \$25

Vadouvan Spiced BigEye Tuna

Seasonal Vegetable Tagine, Couscous, Harissa Broth \$25

Grilled Mahi-Mahi

Salsa Verde-Potato Mash, Crab-Lobster-Heirloom Tomato Salad \$24

Braised Swordfish "Pesce Spada"

Scallop "Arroz Verde", Sicilian Spinach and Tomato Sauce, Baby Basil \$26

Pan Seared Sea Scallops

Quinoa "Paella", White Asparagus, Kalamata Olive Vinaigrette \$25

Steaks and Chops

All of our Meats are sourced to be raised without the use of any hormones, antibiotics, or steroids. The Selections with • denotes a USDA Certified Humane Product. All Steaks are Aged a Minimum of 28 Days.

Myers Ranch Farms New York Strip •

Chorizo-Potato Hash, Hen of the Woods Mushrooms, Organic Baby Spinach, Chimmichurri \$31

Hereford Beef Filet Mignon

Lyonnaise Style Fingerling Potato, Creamed Spinach Ravioli, Red Wine-Cocoa Reduction
Petit \$25/ 8oz \$33

Vande Rose Duroc All Natural Pork Chop •

Anson Mills Heirloom Grits, Braised Greens, Roasted Apricot BBQ \$21

Grilled Bell and Evans Chicken "Al Mattone"

Roasted Corn Fregola, Escarole, Heirloom Tomatoes, Herb Pesto \$20

Mishima Ranch Wagyu Skirt Steak- "Kobe Style" •

Gloria's Black Beans, White Rice, Kings Farms Tomato Escabeche \$25

Duet of Marcho Farms Lamb •

Roasted Rack with Lamb Bolognese, Local Goat Cheese Croquette, Bearss Grove Bean Salad,
House Made Organic Mint Jelly \$29

All Products on Café Menu are raised using Sustainable Practices and are local and/or organic whenever Possible. Caliente Resorts would like to thank the following for making Most of these products available- Herb and Kathy Eckhouse of La Quercia Farms, Pam Lunn @ The "Dancing Goat", John @ Suncoast Food Alliance, EcoFarms, Hunsader Farms, Kings Farm, Hi-Hat Ranch, Cahaba Club, Barry @ Bearss Groves, Sweetwater Organics, Myers and Mishima Ranch for Beef and Anson Mills Flours and Grains.
Warning: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.