

CAFÉ DEWITT LIGHT IN WINTER JANUARY 23 & 24 5P-8P
TO MAKE RESERVATIONS, PLEASE EMAIL JOSHECKENRODE@GMAIL.COM OR CALL 273-3473

PRIX FIXE OPTIONS

3 COURSE: CHOOSE ONE FROM ANY APPETIZER, SOUP OR SALAD; ONE ENTRÉE; ONE DESSERT \$35

4 COURSE: CHOOSE TWO FROM ANY APPETIZER, SOUP OR SALAD; ONE ENTRÉE; ONE DESSERT \$40

APPETIZERS

PEAR AND BLUE GOAT CHEESE TERRINE
WITH BAGUETTE

SCALLOP AND LIME CEVICHE WITH
HAWAIIAN RED SALT

POLENTA MANCHEGO FRITTERS WITH PARSLEY
MINT PISTOU AND HARISSA YOGURT

SOUP

FRENCH ONION SOUP GRATINEE

POTATO CREAM SOUP WITH MUSHROOMS
AND LEEKS

SALAD

FIELD GREENS WITH FIG-BERGAMOT COMPOUND
CHEVRE, TOASTED ALMONDS, FRESH OREGANO AND
FIG BALSAMIC VINAIGRETTE

THYME ROASTED BEETS ON FRISEE, DRESSED WITH A
POACHED EGG, BACON LARDONS
AND LEMON JUICE

ENTREES

ROASTED SALMON ON A LENTIL, CARROT AND
LEEK SALAD WITH LEMON HERB BUTTER

STRIP STEAK WITH A GREEN PEPPERCORN CREAM
SAUCE WITH ROASTED POTATOES
AND BRAISED KALE

PORK LOIN RAGOUT WITH SAGE COUS COUS
AND A WHITE WINE APPLE CONFIT

HALIBUT BAKED IN PARCHMENT WITH ROASTED
POTATOES, MARINATED VEGETABLES
AND BURRE BLANC

PARMESAN OREGANO BREAD PUDDING WITH
THREE TOMATO RATATOUILLE AND BALSAMIC
REDUCTION

DESSERT

PAVLOVA WITH LEMON CURD
AND FRESH BERRIES

GINGER CRÈME BRULEE
CHOCOLATE GANACHE TORTE