

# THE BACK PORCH CAFÉ

Back Porch Café's Restaurant Week

June 4<sup>th</sup> – June 10<sup>th</sup> (Sunday- **Saturday**)

Appetizer / Entrée / Dessert ..... \$45.00 per person

- ☞ crisp veal sweetbread, ramp fritter, morel
- ☞ maine lobster, linguini, rhubarb, pine nut, vanilla bean brown butter
- ☞ spicy glazed escargot stuffed 'chicken wing', celery, fennel and blue cheese remoulade ☒
- ☞ peppercured loin of tuna, corn meal blini, blood orange and meyer lemon salsa
- ☞ roast romanesco, preserved lemon hummus, caramelized onion ☒☑
- ☞ thai shrimp and pork shu mai, ginger, bok choy, red miso
- ☞ celery bisque, shrimp, crème fraîche
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- ☞ pâté de campagne, pickled green strawberry, strawberry mustard
- ☞ spring pea, pancetta, baby iceberg, feta vinaigrette ☒
- ☞ beet, blood orange and fennel crudo, pomegranate vinaigrette, pepita ☒☑
- ☞ spring caprese salad, burrata, fava bean, arugula, mint ☒
- ☞ mesclun salad greens, grape tomato, shallot vinaigrette ☒☑
- ☞ crab and avocado salad, blood orange, tarragon ☒

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- ☞ rabbit bolognese, prosciutto wrapped loin, spinach fettuccini, spring pea, parmesan
  - ☞ atlantic halibut, fava bean guazetto, saffron aioli ☒
  - ☞ demi-rack of lamb, savory chèvre cheesecake, prune stuffed meat ball, asparagus
  - ☞ grilled pork tenderloin, sweet potato polenta, rhubarb chutney, haricots verts ☒
  - ☞ tenderloin of veal, escarole, morel, fiddlehead fern, garlic cream ☒
  - ☞ barigoule of spring vegetables, hemp, fava and pistachio falafel, meyer lemon coulis ☑☒
  - ☞ ginger spice confit duck leg, thai green curry, jasmine rice, baby bok choy ☒
  - ☞ oven roast king salmon, creamed leeks, english pea mash, golden beets ☒
  - ☞ roast guinea hen, morel, fennel, carbonara arancine, jus
  - ☞ pan-seared flat iron steak, fontina aligot croquette, asparagus, morel

## featured wines

summers charbono "villa adriana vineyard",  
calistoga-napa, ca 2014  
bottle / 40.00

gorrondona txakoli, bizaiko txakolina,  
spain 2015  
glass / 8.00 bottle / 30.00

*The Chef kindly requests that no changes or substitutions be made to the menu  
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

## *Menu Items Subject To Change Due To Availability*

☒ = gluten free

*featuring the art of barbara lloyd and sturges dodge*

☑ = vegan

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## Desserts

Old Fashioned Apple and Rhubarb Crisp,  
vanilla Bean Ice Cream

or

Classic vanilla Bean Crème Brulée,

Biscotti

or

Coconut Shortbread Crusted Lemon Tart,

Whipped Cream

or

Chocolate Genoise & Kahlua Trifle,

Whipped Cream

or

Chocolate Cabernet Torte,

Whipped Cream

or

Blood Orange Sorbet,  
Blueberry, Whipped Cream

or

Pistachio Pound Cake, Fifer Strawberries,  
vanilla Bean Ice Cream

## After

House Coffee Flamed Tableside..... 15.00

Aztec Ambrosia (Chocolate & Tequila Libation)..... 12.00

Espresso.... 3.00      Cappuccino.... 4.00

Domaine Pichot Vouvray, France 2009

8.00/ glass      30.00 / bottle

La Fleur D'or, Sauternes, France 2011

8.00/ glass      30.00 / bottle

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