

# SPRING MILL CAFÉ

## — *Appetizers* —

### Soupe du Jour

**Betteraves et Caviar** 14.00

Farmer's beets with crème fraiche and caviar

**Salade Abricots-Feta** 12.00

Apricots, farmer's greens, French Feta, basil and red onion

**Shrimp Remoulade** 16.00

Poached shrimp with romaine hearts, hearts of palm, ventrèche (French pork belly pancheta) and remoulade dressing

**Truffled Chicken Liver Pâté** 15.00

Pureed chicken liver, baked with cream, black truffles and brandy, served with sliced baguette, cornichons and whole grain mustard

**Pâté de Campagne** 14.00

Loaf style pâté of chicken, pork, ham, duck and pistachio, served with baguette, whole grain mustard and cornichons

**Escargots au Four** 14.00

Baked snails with mushrooms, sundried tomato and garlic butter

**Pâté Tasting** – *Ask your server about our daily selection* 22.00sml/27.00lrg

**Cheese Plate** – *Ask your server about our daily selection* 17.00sml/21.00lrg

*Gluten free baguette is available for an additional \$2*

*Tables of five or more have a 20% gratuity included in the bill.  
Please refrain from using your cellular phone.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.*

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## — Entrées —

<b>Poisson du Jour</b>	Market Price
<b>Sauté de Lapin à la Crème</b> Stony Hill farm Braised rabbit with a Riesling mushroom cream, served with wide Alsatian noodles and garnished with a sausage sage crumble	29.00
<b>Côtes de Porc aux Pommes Calvados</b> Center cut pork chop with calvados apple cream and spring potato cabbage salad	29.00
<b>Daube Provençale</b> Grass fed boneless short ribs with tomato, garlic, carrots and a corn bread pudding	28.00
<b>Filet de Saumon</b> Verlasso salmon filet with a bouillabaisse risotto of shellfish, saffron and fennel	36.00
<b>Carré D'agneau</b> Domestic Lamb rack with mint bordelaise and Israeli couscous pilaf	38.00
<b>Vegetarian Stuffed Squash</b> <i>Ask your server about today's preparation</i>	24.00
<b>Sides</b>	6.00
Vegetable du Jour	
Spring Potato Salad	
Israeli Couscous Pilaf	

We buy our menu items from local farms and farmers, such as Paul Tsakos, Woodland Jewel Mushrooms and Lancaster Food Coop.

We design our plates around the availability of fresh and seasonal ingredients and construct the dishes to highlight each element. Due to dietary constraints or preference, we offer the option of ordering a side in lieu of substitutions.