



Welcome to Our Café

Bienvenue chez vous

Dinner Menu 2019

Dinner Served from 5 to 9pm, last seating at 8:30pm

Fresh, Healthy, Inspired Franco-American Cuisine

Our food is made from scratch with care and love, good food takes time, please relax and enjoy!

We do not use deep fryers or microwaves.

Hors d'oeuvre

Crostini Variations! Fresh local made bread oven toasted with olive oil and gently rubbed with garlic.
[Vegan] Brushetta Tomato, red onion, basil, garlic on crostini w/balsamic reduction 8
[Vegetarian] Add chèvre cheese to the brushetta crostini above 9.25
Chèvre cheese, house-made apple chutney, and prosciutto on crostini 10
[Vegetarian] Crostini with herbed chèvre cheese and chives 7

Ajillo Shrimp Chef Fernando's favorite Spanish dish includes shrimp piled high, crostini, a drizzle of garlic lime sauce, and topped with mildly spicy Ajillo chili 14

CBC (Cannon Beach Café) Steamer Clams The best fresh clams in the area from Willapa Bay. Prepared in our special broth—a light, slightly spicy green curry and coconut treat topped white onions and scallions. Wow, enjoy! 15

Baked Brie [Vegetarian option available] Fresh baked brie topped with sautéed mushrooms and Spanish chorizo, remove chorizo for vegetarian option 14

Cheese and olives [Vegetarian] A variety of cheeses served with olives, olive oil and fresh bread 12

CBC Crab Cakes Our own crab cakes (come as a pair) with mustard sauce, prepared fresh, pan fried to order 18

Soups and Salads

Traditional French Onion Soup Bowl of house-made hot and satisfying soup, made with caramelized onions, beef jus, imported French wine, crostini, and Emmental cheese 10

Café Garden Salad [Vegan, Vegetarian, Gluten Free] Simple fresh greens tossed with our house Yuzu vinaigrette, topped with avocado, pickled onions, radishes, and cherry tomatoes 9

Garden Feast [Vegan, Vegetarian, Gluten Free] Platter of fresh vegetables in season such as zucchini, cucumber, radishes, asparagus, green beans, potatoes, pickled red onion, edamame, avocado, served with a small container of our avocado Yuzu house dressing and kosher salt 19

CBC Crab Avocado Salad Delightful! Our signature salad of fresh greens tossed with our house Yuzu vinaigrette and molded layers of 3 oz of Northwest crab, avocado, sliced heirloom tomatoes and chives 22

Entrée

Magret de Canard A simple, traditional French dish. Seared duck breast, medium rare, served with potatoes sarladaises (pommes de terre from Sarlat, France) and seasonal vegetables 28

Hand-Cut Pork Chop Chef Fernando's thick-cut Fulton pork chops stuffed with Prosciutto and Gorgonzola. Seasoned, grilled to perfection, and paired with house-made apple chutney, roasted garlic mash, and fresh seasonal vegetables 29

Forest Mushroom Risotto (Vegan, Vegetarian, Gluten Free) Selection of fresh local mushrooms and roasted vegetables tossed with Chef Fernando's creamy risotto 20

CBC Chicken Confit Our own slow cooked house-made chicken confit served with potato bacon garnish topped with crème fraiche, garlic puree, and seasonal vegetables 24

Chef's New York Strip Fulton's hand-cut 10 oz New York Strip, rustic sliced and topped with garlic butter, served with roasted onions and garlic mashed potatoes 34

Northwest Wild Salmon Our most requested dish. Chef Fernando prepares fresh grilled salmon, caramelized and glazed with an ajillo-ginger sauce, served over fresh seasonal vegetables and fresh risotto with a delicious creamy-lime sauce 32

Children

Mac and Cheese Baked to order with 4 cheeses, topped with smashed potato chips 10

Grilled Steak 4 oz steak, grilled, with roasted garlic mashed potatoes and veggies 12

Desserts

Fresh House-Made Brownies Our specialty! Claudia's secret ingredients make this a rare treat. Two brownies served warm with two scoops of our own French vanilla ice cream—the perfect chocolate ending 9

French Vanilla Ice Cream House-made, three scoops, take your pick of walnuts, candied pecans, chocolate or caramel topping 9

Lemon Sorbet (Vegan, Vegetarian, Gluten Free) Our most popular dessert. House-made from Claudia's recipe! Topped with a light sprinkle of lemon zest and mint, with a dash of vodka. Light and delicious 9

New York Cheese Cake (Vegetarian) Decadent and creamy, served with warm whole-berry compote 9

Crème Brûlée Creamy and wonderful, house-made from scratch, a classic! 9

Haystack Molton Chocolate Cake Chef Fernando's rich and decadent cake with an oozing molten center, served with house-made vanilla ice cream 9

Port Ramos-Pinto Collector Reserva NV, a Portuguese classic, the perfect after dinner drink 8

Beverages

Caffé D'Arte Coffee Fresh brewed 3, French Press 5 (Decaf or Regular)

Glass of Milk 3

Lemonade or Lavender Lemonade 4.50

Sparkling Water Perrier (Small) 3, San Pellegrino (Large) 8

Corkage 10

Café wine and beer: available for purchase to take home or to your room.

Lunch: 11:00 a.m. to 3:00 p.m.

Dinner: 5 p.m. to 9 p.m.

Chef Fernando Aquino

Claudia Toutain-Dorbec, Owner

We proudly serve organic products whenever available. Our regional vendors include: Seo Level Bakery/Cannon Beach, Bread and Ocean Bakery/Manzanita (locally made gluten-free bread), Grand Central Bakery/Portland, Caffé D'Arte/Seattle, Foxfire Teas/Portland, R-evolution Gardens/Nehalem, King Fisher Farms/Nehalem, Northwest Wild Products/Astoria (fresh catch seafood by local fishermen), Northwest Premier/Hillsboro (grain fed organically raised meat), Fulton's Meats/Portland, Organically Grown/Portland (organically grown produce), Ocean Beauty/Astoria, Provista/Portland, d'Artagnan/New York (Imported specialty items from France), Produce Plus/Happy Valley, Organic Produce/Portland.

We do our best to address simple food allergies.

20% gratuity for parties of 6 or more

Cash, Visa, MasterCard, Discover and American Express Accepted, No Checks Please

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.