

# CAFE COLETTE

## DINNER

SERVED NIGHTLY 6pm to midnight

OCTOBER 2017

## STARTERS

CHICKEN LIVER MOUSSE

luxardo cherries, grilled sourdough 13

BRAISED OXTAIL DUMPLINGS

pho broth, bean sprouts, cilantro 15

TUSCAN KALE SALAD

roasted garlic dressing, parmesan, grilled bread croutons 13

SALT ROASTED BEETS CARPACCIO

dill yogurt, pistachio, za'atar 12

ROASTED FIGS & STRACCIATELLA

black rice salad, almonds, tarragon 16

CHARRED OCTOPUS

potato and chorizo hash, castelvetrano olives, papalo 16

PARSNIP RAVIOLI

brown butter, capers, sage 16

## MAINS

SPAGHETTI CARBONARA

bonito flake, tea cured egg yolk 21

ROASTED HALF CHICKEN

charred sweet onions, brioche croutons, seeds, aioli 25

HOUSE MADE PAPPARDELLE

pork ragu, whipped robiola, charred radicchio  
toasted macadamia nuts 24

TUNA A LA PORCHETTA

fennel mash, shaved market vegetables, citrus vinaigrette 29

BUTCHER'S CUT STEAK

crispy fried rice, nduja, cipollini onions, shallots 27

CHEESEBURGER & FRIES

grass fed dry aged beef, house pickles, red onion, lettuce, special sauce  
choice of american or cheddar 17

## FOR THE TABLE

GRILLED BROCCOLINI lemon breadcrumbs, parmesan 8

CRISPY CAULIFLOWER golden raisins, anchovy salt 8

GARLIC HERB FRIES cracked black pepper, mayonnaise 8

*Introducing Chef Patricia Vega*

LOOK OUT FOR OUR DAILY SEASONAL SPECIALS!

*We proudly serve meat, produce and dairy from: The Meat Hook, Local Bushel, and Battenkill Dairy*