

greens+

ancient grains quinoa, nuts and preserved fruit blended with tahini dressing under a bed of baby spinach

\$10

rainbow beet salad

handmade pickled beets finished with a chiffonade of butter lettuce and whipped goat cheese + a chive and oil drizzle

\$10

cache signature tequila and lime marinated duck breast topped with fresh mandarins, pinenuts and red peppers in a spring green salad mix

\$13

chilled tomato & fennel veloute

vine ripened tomato and fennel are slowly reduced and pureed then served chilled with goat cheese ice cream and poivre vert

\$7

start

cheese + crust + fruit

a rotation of incredible monforte cheese along side peaches, pears and other assorted fruit + fresh crust \$19

carpaccio purses

aged beef tenderloin seared + shaved and stuffed with capers, bermuda onion and creole mustard finished with roasted mushroom and chili infused evoo

\$15

coconut chicken satays coconut encrusted fresh chicken breast strips fried and served on a skewer + roasted garlic cream

\$10

scampi decadence

tender pan seared shrimp served in a garlic baguette boat and in a pool of velvety shrimp bisque

\$12

surf & turf poutine
AAA beef tenderloin mingled with sweet lobster pieces in traditional frites, home made jus and wild mushrooms +assorted curd

\$11

pizza two ways

your choice between our porchetta pizza with fried banana peppers and our signature cream sauce or a spring vegetable flatbread in our home made marinara



salmon roulade fresh atlantic salmon filet rolled around a smoked trout and fennel mousse then served over a sweet pea and dijon risotto

\$18

pork napoleon marinated center cut chops grilled and layered with local peaches then placed atop scallop potato gratin and fresh veg +aged balsamic and cranberry reduction

\$16

lemon & rosemary quail a pair of succulent boneless quail, quickly charred and matched with warm potato & quails egg salad and a bouquet of fresh greens

\$22

pure gnocchi handmade pillowy dumplings tossed with anchovies, olives, roasted grapes and baby spinach in buerre noissette +finished with pecorino shavings

\$16

brandy braised beef tenderloin

a generous cut of AAA alberta angus is lightly grilled then flambeed in brandy. served with home made potato frites and roasted tomato shrimp salad

\$28 add foie gras \$10

finish

mini cakes a daily selection of 6 mini cakes ask your server to provide you with the daily platting

\$6

daily fresh dessert

an incredible daily sweet touch ask for details

www.cachedowntown.com

