



Cafe Ponte

appetizers

wild mushroom soup black trumpet dust, light truffle cream	7
pumpkin curry crab bisque red curry, green onions, shiitake mushrooms, star anise cream, coriander oil	7.5
fig and prosciutto flat bread caramelized onions, gorgonzola, circus frisee, mascarpone cheese, port-balsamic glaze	9.5
shrimp jumbo lump crab cakes baradei crab ragoon, celery root slaw, green apple, mango-ginger vinaigrette	12
asian calamari fresh spinach, asian vegetable, toasted peanuts, caramel soy glaze, cilantro aioli	10.9
yukon gold flat bread yukon gold potatoes, bacon, cheddar, sour cream, scallions, white truffle oil	12
ahi tuna tartar chopped tuna, avocado salad, carrot crunch, watermelon radish, spicy thai sauce	12.9
foie gras "A" french toast brioche, spanish almond, fig jam, ice wine syrup	17.9
fire roasted portabella stuffed with stella blue cheese, artichokes, crushed walnuts, arugula, tomato vinaigrette	9
artisanal cheeses chef selection of cheese and accoutrements	12
carpacio tart filet mignon, roasted shallots, horseradish-mascarpone cream sauce, fried capers, frisee, truffle oil	13.9

salads

beet salad beet tartar, candy stripe beets, young walnuts, goat cheese mousse, citrus coulis	11.9
mixed greens bosc pear, dolce gorgonzola, endive, candied walnuts, honey-poppy seed vinaigrette	8.9
chopped tuscan salad mozzarella, salami, peppers, green beans, garbanzo, olives, sherry shallot vinaigrette	8.9

*Kindly note that a 20% gratuity will be added to parties of 6 or more
CP Catering is now available for your entire off premise catering needs*



main course

butternut squash ravioli tart apple, goat cheese, sage, ginger, mascarpone, hazelnut brown butter sauce	18
braised veal torelloni truffle leek broth, serrano ham, parmesan, and celery root	24
moroccan chicken pan roasted free range chicken breast, fingerling potatoes, green olive, cilantro preserve lemon-saffron sauce	23
chilean sea bass yukon potato crusted, braised leeks and sugar snap peas in a red wine sauce	33
diver scallops green apple celery root puree, brunoise of carrot, calvados sauce, and a cider drizzle	28
ahi tuna stir-fry of shanghi bok choy, coconut rice cake, wasabi, seaweed salad, passion fruit miso broth	25
maple leaf duck breast nine spice, braised thigh, seared foie gras, ginger sweet potato pancake and candied orange zest in a orange szechwan peppercorn sauce	28
filet mignon with duo of sauce stuffed with roasted garlic, wild mushrooms, fresh peas, onion confit and yukon gold mash in a barolo-gorgonzola sauce	34
“bouillabaisse” south of france style shrimp, fresh fish, scallops, calamari, garlic aioli, gruyere cheese and toasted crustini	26
osso bucco milanese slow braise veal shank with creamy saffron risotto, glazed baby carrots, cipollini onions, served with rich porcini mushroom broth	38
thunder ridge “rib eye” espresso rub 14 ounce age steak, roasted garlic, crispy king crab mac and cheese, a ragu of wild mushroom and sherry shallot sauce	32

prefix menu \$36 per person

5:30–6:30pm

your choice of appetizer, entrée and dessert

foie gras, filet mignon, seabass and rib eye add \$6

osso bucco add \$8

Proprietor
Chef Christopher Ponte

Chef Partner
Chef Tony Bonanno