

Welcome to Dinner at Doe Bay Café to start

Doe Bay Garden Sunchoke & Celeriac Soup
Crispy sunchoke chips, crème fraiche, truffle salt \$9

Savory White Cheddar & Thyme Flan
Heirloom local apple & fennel salad, apple cider caramel, toasted walnuts \$9

Red and Golden Beet Panzanella
Grilled garlic croutons, Doe Bay Garden baby romaine, grapefruit, arugula pesto, pickled shallot, ricotta salata and pistachio \$10

Doe Bay Garden Kale Salad
Massaged lacinato kale, toasted pecans, apples, shallot, Pt. Reyes Blue, lemon oil \$9

Cheese Plate
A selection of three artisan cheeses: Crofter's Sward-Quail's Croft, Lavender Anise Chevre-Rollingstone, Seastack-Mt. Townsend, house made quince paste, marcona almonds and crostini. \$12

Buck Bay Pacific Oysters
Half dozen local oysters served on the half shell, blood orange-champagne mignonette granita \$12

main

Troller Point Black Cod
Artichoke confit raviolo, fennel puree, pea shoot & shaved fennel salad, chive oil \$28 ~Pairs nicely with Andrew Rich Pinot Noir or Rose de Virginie

Coriander Crusted Alaskan Weathervane Sea Scallops
Curried Delicata squash and Puy lentil salad, roasted beets, baby arugula and citrus \$27~Pairs nicely with Mercer Estates Riesling or Bethel Heights Pinot Noir

Caramelized Cauliflower Agnolotti
Seared chanterelle and lobster mushrooms, local Walla Walla onion soubise, fig balsamic and micro chervil salad \$20 ~Pairs nicely with Memaloose Cabernet Franc or Gobelsburger Gruner Veltliner

Moroccan Chickpea Crepe
Tagine of root vegetables, preserved lemon & apricot Israeli couscous, wilted spinach, carrot puree, smoky fried chickpeas, yogurt, chermoula \$18

House Pizza
Red onion marmalade, gruyere, fontina, port poached currants, chile flakes, orange oil \$16

Island Harvest Bowl
A seasonal selection of locally grown, organic vegetables, and your choice of kelp noodles or quinoa, house pickles, thai coconut peanut or ginger-sesame sauces. \$14

Executive Chef, Abigael Birrell and all of us here at Doe Bay Café thank you for dining with us this evening. We take great pride in supporting our community farms and fisherman by sourcing locally and serving primarily organic, seasonal produce and fish. Please ask to arrange tours of our on site garden and learn more about our Seed to Table Program.