

# *Alegria Garden Café*

## **ONE**

### **The Artichoke Gratin**

Seasoned with garlic, lemon, parmesan  
5.

### **The Whipped Ricotta**

topped with sea salt and thyme  
5.

### **The Moroccan Chick Peas**

tossed with Harissa and cilantro  
5.

### **The Cayenne Onion Rings**

5

### **The Tomato Crumble**

paired with goat cheese  
6.

## **THREE**

### **The Chorizo Pizza**

with tomato sauce and mozzarella  
12.

### **The Duck Confit Pizza**

with hoisin, shitake mushrooms, scallions,  
and ginger  
15.

### **The Black Truffle Pizza**

with tomato sauce, mozzarella cheese  
15.

### **The Quattro Formaggio Pizza**

14.

### **The Scallop**

seared set on chorizo potatoes  
drizzled with saffron aioli  
15.

### **The Burger**

Kilcoyne Farm paired with slab bacon and  
Great Hill Dairy blue cheese  
15.

## **TWO**

### **The Beet Carpaccio**

with citrus vinaigrette, arugula,  
almonds, and goat cheese  
9.

### **The Mixed Greens**

tossed with maple vinaigrette  
and toasted cashews  
9.

### **The Buffalo Shrimp**

tossed in hot sauce with blue cheese  
16.

### **The Crab Cakes**

set in basil orange beurre blanc  
15.

### **The Raclette**

speck, potatoes, and cornichons  
14.

### **The Fondue**

Comte gruyere and Ementhaller cheese  
18.

## **FOUR**

### **The Short Rib**

Asgaard farm  
slow braised, set on polenta  
25.

### **The Venison**

sautéed with sweet potatoes, celery root  
gratin drizzled with apple glaze  
34.

### **The Pira Pira Chicken**

grilled and marinated with ranch fries  
24.

### **The Steak**

Kilcoyne Farm strip steak sautéed with  
artichoke and oregano, set on mashed  
potatoes  
31.

### **The Fish of the Day**

with vegetables  
market price

*Executive Chef:*  
*Richard Brosseau*

*Sous Chef:*  
*Tom Morris*