

Café Coeur

SMALL PLATES

Gyoza - \$9

Dumplings stuffed with cabbage, carrots, red peppers, shiitake mushrooms, scallions, ginger, ponzu glaze, napa slaw (V)

Bruschetta - \$12

Tuna, napa cabbage, tomatoes, red onion, balsamic, Japanese mayo, basil, oregano

Mixed mushroom fry-up - \$10

Dashi marinated & breaded shallots, cremini, shiitake, oyster mushrooms; Japanese mayo, oregano, basil, shiso [(V) without Mayo]

Edamame hummus - \$8

Edamame & tahini hummus, olive oil, tapenade, lemon zest, toasted flatbread (V)

Korokke - \$10

Idaho potatoes, shiitake mushrooms, panko, balsamic soy glaze, napa slaw, fried leeks (V)

Arancini Onigiri - \$12

Panko crusted rice ball stuffed with cheese & spinach, marinara, arugula pesto

PASTAS

Fettuccine Alfredo - \$18

Butter, garlic, shallots, parmesan, wakame, black garlic molasses

Matcha Linguini - \$18

Garlic, shallot, roasted oyster mushrooms, pecorino cream, togarashi, egg yolk

Vegetable Bolognese - \$18

Zucchini, eggplant, onions, tomato, cauliflower, "impossible meat", marinara, nori spaghetti

Adult Mac & Cheese - \$18

Mozzarella, parmesan, pecorino, cream, dried tomatoes, panko

DONBURI

Japanese Rice Bowls

All donburi are served with white rice and pickled vegetables

Mabo Dofu - \$19

Tofu, shiitake & oyster mushrooms, miso, black beans, chili oil

Tempura Vegetables - \$17

Asparagus, sweet potato, daikon, cauliflower, sweet sauce

Impossible Meatballs - \$22

Cauliflower stuffed "Impossible" meatballs, panko, marinara, Kalamata olives

Roasted Sea Bass - \$24

Striped Bass, sweet sauce, bok choy, black sesame seeds

Japanese Curry - \$18

Tofu, carrots, potatoes, onions, golden curry, scallions

SALADS

House Caesar - \$10

Kale and napa cabbage, smoked onion Caesar dressing, garlic croutons

Panzanella - \$12

Fresh grape tomatoes, dried tomatoes, pickled onions, cucumbers, croutons, oil & vinegar, parmesan

Roasted Beets - \$12

Red and gold beets, bleu cheese mousse, napa cabbage, wine-poached pears, candied pecans

SOUPS

Miso Soup - \$6

Wakame, tofu, scallions (V)

Seasonal Soup - \$8

Chef's selection

Warning:

Consuming raw or undercooked meats, poultry, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness

Vegan - (V)

Gluten-Free pasta available

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SPECIALTY PIZZA

Personal 12"

Okonomiyaki style - \$16

Cabbage, bean sprouts, carrots, okonomi sauce, eggs, Japanese mayo

Margherita - \$14

Roma tomato, fresh mozzarella, basil, roasted garlic

Port poached pear - \$15

Wine poached pear, ricotta, goat cheese, pine nuts, spinach, parmesan, balsamic glaze

Forest mushroom - \$16

Cremini, shiitake, & oyster mushrooms, béchamel, roasted garlic, oregano, black garlic molasses

Quattro Formaggio - \$15

Fresh mozzarella, goat cheese, parmesan, ricotta, arugula pesto

Loxley & Bag-el - \$18

Smoked salmon, ricotta, pickled red onions, capers, sesame seeds, olive oil

Florentine - \$15

Kale, cremini & shiitake mushrooms, béchamel, parmesan, ricotta

KIDS

Fried cauliflower nuggets - \$7 - Fries, buttermilk ranch

Baked Mac & Cheese - \$8

Mozzarella, parmesan, cavatappi, panko crust

Cheese Pizza - \$12

Mozzarella, marinara

Spaghetti Marinara - \$10

Marinara, parmesan (add "Impossible" meatballs for \$2)

Fettuccine Alfredo - \$10

Parmesan, cream, butter, garlic

"Impossible" kids burger - \$14

"Impossible burger" patty, lettuce, tomato, choice of cheese, fries

Fries - \$6 - Nutritional yeast, Salt, Pepper

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HAND-CRAFTED PIZZA

Personal 12"

\$12

All of our pizzas are made to order.

Basic pie comes topped with tomato sauce & shredded mozzarella cheese.

Additional toppings - \$1 each
Premium toppings - \$2 each

Topping options:

yellow onion
cremini mushroom
caramelized onion
arugula pesto
basil
roma tomato
jalapeño
balsamic glaze
roasted red pepper
grape tomato
kalamata olive
eggplant
shiitake mushroom
oyster mushroom
arugula
parmesan
ricotta
spinach
pineapple
hearts of palm
egg
pine nuts
roasted garlic

Premium options:

salmon
tuna
imitation crab
black garlic molasses
poached pears
cashew cheese

DESSERTS

Matcha tiramisu - \$8

Green tea cake, goat cheese mousse, powdered sugar

Panna Cotta - \$9

Coconut-lemon panna cotta, cranberry compote, sour cream mousse

Vegan - (V)
Gluten-Free pasta available