



Appetizers & Small Plates

Soup - ★ We love soup. Made fresh here at Café Luna. Appropriately garnished. AQ

Baked Brie - Brie cheese baked and topped with a warm house-made chutney, roasted heads of garlic for squeezing, grapes, and toasts for spreading. Ø 8. (Wine Idea: Montes Chardonnay)

Seared Scallops - ★ Jumbo scallops pan-seared golden and finished with a Thai sweet chile glaze. 12.
(Wine Idea: a split of Domaine Laurier Brut)

Sauteed Mushrooms - ★ Fresh mushrooms pan sauteed in garlic, olive oil, butter and white wine. 8.

Dinner Sized Salad - ★ Mixed organic baby greens with an assortment of vegetables, our house croutons, and our chile/lime vinaigrette. 13. (Add pan-sauteed chicken breast 5.)
(★ We can eliminate the croutons to make this gluten-free)

Pasta, Vegetarian & Baked Entrees

All entrees are served with a fresh salad of mixed baby greens featuring organically grown lettuces
and mixed fresh vegetables (Crumbled Bleu cheese available for 1.50)

Mushroom Risotto - ★ A vegetarian dish with Italian Arborio rice slowly simmered in rich white wine and vegetable stock until creamy, finished with fresh caramelized carrots, leeks, cherry tomatoes, Crimini and white mushrooms flavored with fresh basil, Parmesan and Mascarpone cheese and served drizzled with our basil oil. This is a rich and wonderful family-style “company” dish 18. (Add Chicken - 5.) (Wine Idea: Boeger Zinfandel)

Pasta Raphael - Chunks of fresh Atlantic salmon filet simmered in a rich sauce made with tomatoes, white wine and artichoke hearts, basil and herbs, finished with a bit of cream and topped with Parmesan cheese. Served on a bed of Spaghettini pasta. 24. (Wine: Santa Julia Pinot Gris)

Italian Sausage Ragu’ - Ground Italian sausage, veal and beef simmered with garlic, tomatoes, wild and domestic mushrooms, herbs and red wine to make a wonderful sauce served on a bed of Pappardelle pasta sprinkled with Parmesan cheese. 19. (Wine: Boeger Zinfandel)

Miss Shirley’s Chicken Artichoke Pasta - Our friend Shirley West’s favorite chicken dish here at Café Luna: diced chicken breast sauteed with Italian Pancetta bacon, artichoke hearts, leeks, garlic, mushrooms and capers finished with white wine, lemon juice and a dash of cream served tossed with Pappardelle pasta topped with Parmesan. 23.
(Wine Idea: Narrow Gate Chardonnay)

Portugese Prawns & Clams - Large prawns and fresh *Aqua Gem* clams pan-sauteed with Portugese Linguica sausage, tomatoes, garlic, sweet red Bell peppers, finished in a white wine and saffron broth, and served tossed with Spaghettini pasta, topped with Feta cheese and toasted bread crumbs. 28. (Wine Suggestion: Holly’s Hill Grenache Rose or Miraflores Viognier)

Hot-Head Entree

For those looking for adventures in heat and chiles....these can be made vegetarian if wanted,,,

Pork Vindaloo - ★ A wonderful Indian curry dish from Goa, a state in southwestern India, made with ginger, onions, garlic, curry, chiles and tomatoes and sauteed chunks of pork loin, simmered in this rich spicy sauce and served on a bed of Basmati rice pilaf, topped with a cooling scallion creme and a dollop of chutney. (Heat Scale of 1 - 10 = 9) 22.

(Wine Ideas: C.G. DiArie “Verdelho” or Monte Antico Sangiovese)

Chipotle Chile Pasta - Boneless chicken, Linguisa sausage, prawns and ham pan-sauteed and then simmered in a smoky sauce made with Chipotle, Jalapeno and Serrano chiles, tomatoes, cilantro and onions, simmered with Penne pasta, topped with Mexican Cotija cheese. Spicy, but can be made hotter. 25. (Heat Scale of 1 - 10 = 8) (Wine Idea: Monte Antico Sangiovese)



November 2012
David is in the Kitchen

Dinner Entrees

All entrees are served with a fresh salad of mixed baby greens featuring organically grown lettuces and mixed fresh vegetables (Crumbled Bleu cheese available for 1.50)

Mr. Don's Pan Roasted Chicken Breast - 10 oz. boneless chicken breast, pan-roasted golden, served on a bed of Fingerling potatoes, button mushrooms and tiny gnocchi's that have been simmered in a rich chicken and white wine broth, drizzled with a rich pan-sauce reduction. A simple, flavorful dish. With fresh vegetables. 24. (Wine Idea: Boeger Sauvignon Blanc)

Pork Porterhouse Steaks - a 14 oz. Porterhouse cut of pork, called the 'Cadillac' of pork because it is the chop with the tenderloin. We are grilling and roasting this cut to a medium state, and serving with an apple/ginger and maple reduction sauce. With mashed potatoes and our assortment of fresh vegetables. 28.
(Wine Idea: [White] = C.G. DiArie "Verdelho" or [Red] = Vina Gormaz Tempranillo)

Rack of Lamb - Australian lamb rack coated in minced garlic, bread crumbs, and Dijon, roasted medium rare, sliced and served with a mint and parsley sauce. With mashed potatoes and fresh vegetables. 32. (Wine Idea: Hollys Hill 'East Slope' Syrah)

Duck Breast ★ - Pan-seared with a crispy skin, finished in a blackberry and Balsamic reduction sauce, sliced and served with mashed potatoes and fresh vegetables. 29.
(Wine Idea: Block Nine Pinot Noir)

Short Ribs - Yes, it's the season for our Short Ribs. We take meaty, boneless short-ribs, sear them and then simmer for six hours in a red wine, garlic and onion broth until fork-tender. Serving them on a bed of mashed potatoes or Parmesan polenta and topped with a citrus gremolata. Heaven... 27. (Wine Suggestion: Monte Antico Sangiovese)

Rib-Eye Steak - ★ Our 28-day dry aged Rib eye, flame-broiled to your specification, and topped with a dollop of "Cowboy" Butter - a mix of dried herbs and smoked paprika. Served with fresh vegetables and mashed potatoes 29. (Wine Suggestion: Boeger Petite Sirah)

Fresh Pacific Cod ★ - A beautiful white, flaky, almost sweet tasting fish - pan-seared and then simmered in a mild green Thai curry sauce with tomatoes and baby peas, topped with bay shrimp. 25. (Wine Idea: Miraflores Pinot Gris)

Roasted Salmon Filet ★ - Atlantic salmon filet in an almond, Panko and curry crust, roasted until golden, and then served topped with a wonderful Meyer lemon and coriander vinaigrette. With Basmati rice and fresh sauteed vegetables. 24. (Wine Suggestion: Miraflores Viognier)

Scallop and Mushroom Gratin - Large sea scallops gratinéed with mushrooms, onions and a bit of shallots and lemon, topped with Mozzarella and Parmesan cheese, a bit of cream, broiled until golden and served with herbed basmati rice and fresh vegetables. 26.
(Wine Suggestion: Montes Chardonnay)

Basa - Our most popular dish! A sustainably farmed white fish similar to Filet of Sole: sweet, flaky and moist. It is lightly dusted in Panko bread crumbs, pan-sauteed and topped with a lemon-butter pan sauce and toasted almonds. Served with rice pilaf and fresh vegetables. 24.
(Wine Suggestion: Santa Julia Pinot Gris)

8.00 Per person Minimum Table Service Charge

\$2 Per Person Cake Cutting Fee

20% Gratuity on Parties of 6 or more

Split Plate Charge: 5.00

Please, No Separate Checks if at all possible

Special Diets: inform your servers

Sign-up for Café Luna's "Rants & Raves" Monthly Newsletter
for Recipes, Specials and News.

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