

# café CALATRAVA

## SOUP

4.00 Cup / 5.00 Bowl

### *Roasted Butternut Squash*

butternut squash, roasted apple with homemade spiced crème fraîche and pumpkin oil

### *Soup du Jour*

## CONCEPTUAL STARTERS

### *Prosciutto Crab Melt*

san daniele prosciutto, jumbo lump crab, beefsteak tomato, baby greens and caper vinaigrette

9

### *Avocado Fries*

panko-cruste avocados and roasted jalapeño vinaigrette

7

### *Parmesan Artichokes*

fried marinated artichokes, lemon-truffle vinaigrette and shaved parmesan

8

## DECORATIVE SALADS

### *Spinach and Bacon*

baby spinach, shaved red onions, basted egg, garlic croutons, braised pork belly with caesar dressing

10

### *House Salad*

bibb lettuce, dried cranberries, orange, strawberries, dried cherries, spiced pecans and gorgonzola cheese with citrus dressing

11

### *Faux Beetroot Ravioli*

marinated golden and red beets, orange segments, micro-greens, wisconsin goat cheese and balsamic glaze with lemon-chive oil

10

### *Smoked Trout Salad*

marinated artichokes, black truffle red potatoes, mango cocktail cream, lemon-chive oil and beet vinaigrette

11

Children's meals are available; please ask your server for details.

A 17% gratuity will be charged to parties of eight or more.

\* Consuming raw or undercooked animal products may increase your risk of food-borne illness.

## BIOMORPHIC SANDWICHES

### *Pesto and Brie ~ Waterloo, WI*

arugula, pesto, basil, crave brother's farmstead cheese and tomatoes served warm on a french baguette and baby green salad with citrus dressing

9

### *Scottish Salmon Burger \**

scallions, panko, watercress, and lemon cilantro aioli with watercress salad

10

### *Calatrava Grilled Ham and Cheese*

talleggio cheese, prosciutto, and caramelized onions on wheat bread and baby green salad with citrus dressing

8

### *Strauss Veal Haute Dog ~ Franklin, WI*

free raised veal, braised cabbage, and whole-grain mustard, with baby greens salad and mustard vinaigrette

8

## NEO-POP ENTREES

### *Choucroute Garnie ~ Bernie's Fine Meats Port Washington, WI*

polish sausage, smoked slovenian sausage, braised pork belly, sauerkraut, red bliss potatoes and dijon mustard

12

### *Soft Egg Raviolo \**

wild mushroom ragu, soft egg filled pasta, talleggio polenta, brussels sprouts, rapini and sage brown butter

12

### *Wild Sturgeon with Nori Crust*

parsnip and celery root puree, enoki mushrooms, peppadew, artichokes and citrus au jus

14

### *Braised Short-Rib in Autumn*

beef boneless short-rib, rosemary sweet potatoes, thyme roasted fall apples, cippolini onions and wild mushroom demi-glace

15

### *Penne with Duck Ragu*

duck confit with door county cherries, parmesan shavings with fig vincotto

13

## NEO-DADA DESSERTS

### *Pumpkin Crème Brûlée*

chocolate covered coffee bean

6

### *Chocolate Passion*

rich mousse cake, spicy mango, passion fruit

7

### *Chocolate Bar*

cayenne raspberry gelee and crème anglaise

7