

BLUE MOON CAFE

\$20

APPETIZERS

*LACE CURTAIN TART

A homemade pastry shell filled with House cured north Atlantic salmon, farmers dill, fresh horseradish, sour cream. on a bed of dressed spinach & arugula with heirloom tomato.

*MALTESE PLATE

Creamy Sheep's milk feta, sumac cucumber, tomato & onion salad, Imported olives, fresh house prepared pita.

* FRESH PEMAQUID OYSTERS

Raw with Hiyashi Wakame & Asian Mignonette or Baked Rondackafeller with spinach, bacon, cheese and panko.

ENTRÉES

* SCALLOP CASSOULET

Day Boat Scallops, Iberico chorizo, flageolet beans, in a lush fish stock. Served in a cast iron skillet with crusts for soppin up the love.

* COCONUT CURRY

Smashed chick peas, cauliflower, south western peppers and tons of love. Add Chicken 2.00

*SPRING PASTA

Cured Jamon Iberico ham, shallots, spring peas & fresh asparagus, in a classic pan sauce tossed with Fresh Pappardelle Pasta.

DESSERTS

*BUTTERMILK FLAN

House prepared, Black raspberry chambord sauce, topped with Mandarin orange flan~ Blackberry Chambord Sauce, A beautiful Buttermilk Flan dressed with mandarin orange toffee

*SHAKER LEMON TART

A cafe classic. Meyers lemons, sliced paper thin, Marinated overnight Baked with melted butter & Eggs in a flaky pie shell

*CHOCOLATE HAZELNUT CAKE

Fennel confit, raspberry & fennel garnish, Fior di latte creme, rosemary garnish.



EAT ADK RESTAURANTWEEK



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COLLEGE



ADIRONDACK HEALTH
Better Health, Better Lives



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SARATOGA OLIVE OIL



At the heart of
food and service

LAKE PLACID



PROFESSIONAL ASSOCIATION

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