



December 2010
David is in the Kitchen

Appetizers

Soup - ★ We love soup. Made fresh here at Café Luna. Appropriately garnished. Cup 6. Bowl 8.

Baked Brie - Brie cheese baked and topped with a warm house-made chutney, roasted heads of “melt in your mouth” garlic for squeezing, grapes, and toasts for spreading. 8.

(Wine Idea: Marimar Chardonnay)

Sauteed Mushrooms - ★ Fresh mushrooms pan sauteed in garlic, olive oil, butter and white wine. 7.

Small Plates

Make a meal of these by adding our House Side Salad = 5.

Torta Rustica - Our version of “Pot Pies”: look for tonight’s selection on our special listing. A.Q.

Market Pasta - A bed of warm Spaghettini pasta tossed with fresh cherry tomatoes, our house-made basil pesto, topped with toasted pine-nuts. A simple dish so wonderful in flavors! 14.

(With chicken, add 6.)

(Wine Suggestion: C.G.DiArie Zinfandel)

Stuffed Poblano Chiles (2) - ★ A vegetarian dish of roasted Poblano chiles, stuffed with a mixture of fresh diced zucchini, corn, sweet potato, cilantro and scallions, Oaxaca cheese and Jack cheese. Steamed and served on a bed of rice with Lulu’s Rojo sauce, topped with Mexican Crema. 14.

(Wine Suggestion: Bangin’ Red Blend or Rail Bridge Sauvignon Blanc)

Pasta 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)

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 (wide ribbons) sprinkled with Parmesan cheese. 19.

(Wine Suggestion: Cedarville Zinfandel)

Farfalle Pasta with Mushrooms and Gorgonzola - Crimini, Shitake and domestic mushrooms pan-sauteed with cherry tomatoes, oregano, garlic and lemon zest, finished with creamy goat cheese and a bit of cream, tossed with Farfalle (“little bow-ties”) pasta, topped with crumbled Gorgonzola. 18.

(Wine Suggestion: David Girard’s “Rive d’Or” Red Blend)

Hot-Head Entrees

For those looking for adventures in heat and chiles....

Chipotle Chile Pasta - This incredibly flavorful and spicy dish combines boneless chicken, Spanish Chorizo sausage, shrimp 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 Ideas: Morgan’s “Cotes du Crow” Red Blend)

Chicken Vindaloo - ★ A wonderful Indian curry dish from Goa, a state in southwestern India, made with onions, garlic, curry, chiles and tomatoes and sauteed pieces of boneless chicken breast, simmered in this rich spicy sauce and served on a bed of Basmati rice pilaf, topped with a cooling cilantro creme. (Heat Scale of 1 - 10 = 9) 25.

(Wine Ideas: Madrona Riesling or Boeger Cabernet Franc)

★ = Gluten Free



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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)

Shrimp and Saffron Risotto - ★ Italian Arborio rice slowly simmered in a rich Saffron, white wine and vegetable stock until creamy, finished with large prawns, cherry tomatoes, fresh kernels of Delta corn and served drizzled with extra virgin olive oil, and shreds of Parmigiano-Reggiano cheese. This is a rich and wonderful family-style “company” dish. 23.
(Can be Vegetarian) (Wine Suggestion: Noceto Sangiovese or Marimar Chardonnay)

Bistro Filets Bordelaise - ★ Beef Loin rubbed with herbs, and char-broiled to your liking, sliced and topped with a red wine and mushroom Bordelaise sauce. With mashed potatoes and fresh vegetables of the day. 28. (Wine Suggestion: C.G. DiArie Zinfandel)

Beef Stroganoff - Strips of beef tenderloin sauteed with domestic and wild mushrooms, simmered in a rich sour cream sauce, topped with sour cream and served with egg noodles. Served with fresh sauteed vegetables. 23. (Wine Suggestion: Boeger Barbera)

Maple Glazed Pork Chops - ★ Jumbo 14 oz. double-cut bone-in Niman Ranch pork chops, brined in our maple syrup, garlic, sage and herbs mixture, char-broiled to medium, topped with a Granny Smith apple and onion compote. With mashed potatoes and fresh vegetables. 25. (Wine Suggestion: Marimar Chardonnay)

Grilled Stuffed Chicken Breast - ★ Boneless chicken breast stuffed with Sonoma goat cheese and herbs and topped with a baby greens, cherry tomato and bacon salad, on a bed of mashed potatoes and fresh vegetables of the day. 24. (Wine Suggestion: Madrona “Reserve” Chardonnay)

Rack of Lamb - Some of us LOVE lamb, so here you go! Australian lamb rack coated in minced garlic, bread crumbs, and Dijon, roasted medium rare, sliced and served with a fresh mint, ginger and garlic pesto. With mashed potatoes and fresh vegetables. 29. (Wine Idea: Cedarville Cabernet)

Fresh Seafood Cioppino Ala Luna’ - ★ Prawns, crab claws, clams, New Zealand mussels, scallops, and fresh fish with tomatoes and garlic, simmered in a rich tomato, wine, garlic, saffron and herb sauce with a hint of Tabasco. 28. (Can be made Vegetarian)
(Wine Idea: David Girard’s “Rive d’Or” Red Blend or Marimar Chardonnay)

Grilled Salmon - ★ Fresh Atlantic Salmon filet, lightly dusted with herbs, pan-roasted medium, and served topped with a fresh Meyer Lemon and parsley aioli sauce. With herbed Basmati rice, and a medley of fresh vegetables. 24. (Wine Idea: Hollys Hill Patriarch Blanc)

Fresh Seafood - Check out our daily special listing of today’s selection and preparation.

Basa - Our most popular dish! A wonderful 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 reduction sauce and toasted almonds. Served with rice pilaf and fresh vegetables. 24. (Wine Suggestion: “J” Pinot Gris)

Sign-up for Café Luna’s “Rants & Raves” Monthly Newsletter for Recipes, Specials and News.
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8.00 Per person Minimum Table Service Charge Split Plate Charge: 5.00
We use Kosher Salt for our cooking and on the Tables Please, No Separate Checks if at all possible
18% Gratuity on Parties of 6 or more Special Diets: inform your servers
★ = Gluten Free (others can be - ask your server) Ø on our menu = Meatless