



November 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: [Madrona Riesling](#))

Seared Scallops - ★Jumbo scallops pan-seared golden and finished with a sweet Thai chile glaze served on a bed of shredded greens. 13. (Wine Suggestion: [Michel Servin “Blanc de Blancs” Brut](#))

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 an elegant “Pot Pie”: look for tonight’s selection on our special listing.

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](#))

Pear and Gorgonzola Tart - Fresh pears sliced and fanned out on a bed of caramelized onions mixed with Dijon mustard, our house chutney and then dotted with Gorgonzola cheese, wrapped in a puff pastry shell, and baked in the oven until beautiful and golden and puffed up perfectly.

Drizzled with tangerine infused olive oil. 11.

(Wine Suggestion: [Boeger Pinot Gris](#))

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: [Farnese Montepulciano d'Abruzzo D.O.C.](#))

Tortolloni Ala Panna - Tortolloni stuffed with minced chicken and Proscuitto ham, mushrooms and cheese in a Marsala wine, ham and cream sauce with chopped olives, basil, tomatoes and garlic, topped with Parmesan cheese. Comfort food at its best and one of our most popular recipes dating back to Vineyard House days. 23.

(Wine Suggestion: [Morgan “Cotes du Crow”](#))

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 Suggestion: [Confluence Sauvignon Blanc or Bangin’ 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 chiles, tomatoes, cilantro and onions. Served with Penne pasta, sprinkled with a bit of Mexican Cotilla cheese. Spicy, but can be made hotter. 25. (Heat Scale of 1 - 10 = 8)

(Wine Ideas: [Steel “Shooting Star” Barbera](#))

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)

Butternut Squash, Corn and Bacon Risotto - ★Italian Arborio rice slowly simmered in rich white wine and vegetable stock until creamy, finished with fresh caramelized butternut squash, fresh kernels of Delta corn, apple-wood smoked bacon, fresh sage, Parmesan and Mascarpone cheese and served drizzled with EVOO. This is a rich and wonderful family-style “company” dish. 18.
(Can be Vegetarian) This is sooo good! (Suggestion: Seven Terraces Sauvignon Blanc)

Chicken Marsala - A 10 oz. boneless, chicken breast, lightly dusted with Japanese bread crumbs, pan sauteed until golden, then simmered with Marsala wine, mushrooms and minced Proscuitto ham. Served with mashed potatoes and fresh sauteed vegetables. 24.
(Wine Suggestion: Opolo Mountain Zinfandel)

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 Idea: Madrona “Reserve” Chardonnay)

Pork Wellington -Our brined pork tenderloin, covered in a mushroom duxelle, wrapped in puff pastry and baked until golden, sliced and served topped with a Maple-Ginger sauce. With mashed potatoes and fresh assortment of vegetables. 25. (Wine Suggestion: Madrona Reserve Chardonnay)

Duck Breast - ★Maple Leaf Farms duck breast, pan sauteed until medium pink, sliced and served topped with a dried cherry and port wine pan-reduction sauce. Served with mashed potatoes and sauteed vegetables. 29. (Wine Suggestion: Windwalker Cabernet Franc)

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: Zolo Malbec)

Skirt Steak - ★A wonderful cut of meat full of flavor, that is increasingly popular as a marinated and grilled piece of meat. We are marinating this meat in a lime, soy and scallion mop, char-broiling to your specification (best served medium to medium/rare) and serving it topping with roasted bell peppers and caramelized onions. With mashed potatoes and sauteed vegetables. 26.
(Wine Idea: Noceto Sangiovese)

Scallop and Mushroom Gratin’ - Large sea scallops gratineéd with mushrooms, onions, cream and topped with Mozzarella and Parmesan cheese, broiled until golden and served with herbed basmati rice and fresh vegetables. 24. (Wine Suggestion: Mahoney Vermentino)

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: Boeger Pinot Gris)

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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