



"Welcome to Mark's 70th Birthday Dinner"

STARTER

Burrata Mozzarella Cheese

Over Mixed Green Pesto Salad, Prosciutto Di Parma Brioche Points, and Baby Tomatoes

Café 37 Braise Short-Ribs Raviolis

It is topped with a blend of Exotic Mushrooms and Smoked Gouda Fondue.

Café 37 Winter Salad

Mixed Green Salad, Strawberries, Honeyed Pecans, Herb Goat Cheese and Apple Cider Vinaigrette

MAIN COURSE

Pan Roasted Chicken

With Yellow Creamy Polenta, Sautéed Exotic Mushrooms, Julienne Market Vegetables, and Napa Verjus Reduction

Pan Broiled Filet of Salmon.

Served with a medley of perfectly Roasted Root Vegetables, what makes it even better is the Tomato Culis that adds an extra layer of flavor to the dish.

Grass-Fed Medallion of Filet Mignon

Over Garlic Mashed Potatoes, Caramelized Spanish Onions, Sauté Spinach & Red Wine Verjus

Vegetarian Pasta

Great food make a great party!

**Café 37 – 37 South Broad St. Ridgewood NJ-07450 –
www.cafe-37.com- Chef: Cesar Sotomayor**