Café 37 AT HOME

Happy Birthday .....

STARTER

Herbed Goat Cheese Raviolis
Pine Nuts, Sage, and Fresh Figs Beurre Noisette

Truffle Risotto
Exotic Mushrooms and Shaved Parmigiano

Ahi-Tuna Tartare Bruschetta
Brioche points, Ponzu Vinaigrette, & Tobiko Caviar

MID COURSE

Cafe 37 Mixed Green Salad
Mixed Green Salad, Strawberries, Honeyed Pecans, Herb Goat Cheese, and Apple Cider Vinaigrette

Café 37 Kale Salad
Hass Avocado, Pink Grapefruit, Cubed Feta, Toasted Almond Vinaigrette

Roasted Golden & Red Beets Salad
Mixed Green, Maytag Blue Cheese, Honeyed Pecans & Yellow Beet Vinaigrette

(Some of our dishes may contain nuts or nut oils; please alert us of any allergies) Celebrate your private party with us!!! Ask our waiter for more information.

MAIN COURSE

Pan Roasted Chicken
Yellow Creamy Polenta, Sautee Exotic Mushrooms, Julienne Market Vegetables

Pan Seared Filet of Salmon
Roasted Fingerling Potatoes, Vegetable Ratatouille & Provencal White Wine Sauce

Grass Fed Medallions of Filet Mignon
Garlic Mashed Potatoes, Caramelized Spanish Onions, Sauté Spinach & Red Wine Reduction

Café 37 Broiled Day Boat Jersey Scallops
Cognac Smoked Gouda Fondue Gratinee with Grilled Asparagus

Vegetarian Dish
Garden Risotto, Crème Fresh & Shaved Parmigiano

DESERT

Bowl of Mixed Berries

Vanilla Bean Crème Brulee and Mixed Berries

Fallen Chocolate Cake, Strawberry, Caramel Sauce

Banana Foster & Dark Chocolate Brioche Bread Pudding & Mascarpone Mousse

Great food make a great party!

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