



THE
CRANE & PELICAN
CAFE

Starter

NEW ENGLAND CLAM CHOWDER

Traditional creamy clam chowder with buttered baguette.

POACHED PEAR SALAD

Pears poached in red wine served on a bed of arugula tossed in a champagne vinaigrette with roasted nuts & feta cheese.

Main

FILET OF BEEF OSCAR

6 oz filet of beef tenderloin grilled to order topped with lobster & bearnaise served with grilled asparagus & rosemary roasted potatoes.

PORT OF LECLAIRE

Three seared sea scallops OR a grilled chicken breast swimming in chef's amazing port wine & garlic sauce served with roasted red pepper risotto, & grilled asparagus.

VEGAN LASAGNA

Thinly sliced Eggplant serves as the noodle in this vegetable delight. Chef's making the sauce from scratch with heirloom tomatoes & roasted garlic, Basil, & vegan cheese.

Finale

RAINBOW CAKE

Delicious vanilla cake in all the colors.

CHEF'S CHOCOLATE MOUSSE

Chef's amazing fluffy & rich chocolate mousse served in a chocolate tulip.