

Cafe Zellerbach

Pre Performance Dining

Soup	\$ 8
Noodle Soup buckwheat noodles, tofu, spinach, scallions, shiitake mushrooms	\$10
Cafe Salad, organic greens, beets, chèvre crostini	\$10
Lightly grilled Vegetable Salad	\$12
Wakame Noodle Salad ginger-lime dressing, sliced cucumbers and radishes, cilantro, mint, sprouts, black sesame seeds	\$12
Cauliflower and Gruyere Tart, with small green salad	\$13
Hobb's Ham and Cheese Sandwich honey cured ham, marin brie, tomato tapenade, arugula, telera roll	\$12
Fulton Valley Chicken Sandwich gravenstein apple, sliced almond, dill aioli, watercress, telera roll	\$12
Chevre, Radish & Beet Sandwich walnut pesto, focaccia	\$12
Seared Rare Tuna Nicoise poached potatoes, haricot vert, egg, olives, caper vinaigrette	\$14
Seared Loch Duarte Salmon with quinoa salad	\$16

Tasting Plates

Vegetable grilled vegetable salad, demi soup, chèvre pistachios,	\$12
Meat sopressata, bresaola, prosciutto, grilled chicken liver	\$14
Seafood smoked trout, salmon roe, baccalau, crab croquette	\$14

Intermission Menu

Spiced Almonds	\$ 3
Cheddar Cracker Sticks	\$ 3
Homemade Bars	\$ 3
Chocolate Truffle Cups	\$ 3
Cookies	\$ 2
Fresh Fruit Tart	\$ 4

Beverages

Wine by the Glass	\$ 8-\$ 12
Beer	\$ 5
Non Alcoholic	\$ 3

