

# CAFE MARQUESA

Featured Red Wine: *Coudoulet de Beaucastel*, Côtes du Rhône, France, 2014 16/glass

## *Starters*

Maine lobster bisque 12

Organic Romaine Hearts with croutons, grana Padano cheese,  
anchovy & eggless Caesar dressing 8

Baby Greens Salad with blue cheese vinaigrette,  
pomegranate, beets & maple glazed almonds 12

Arugula Salad with heirloom tomatoes, Abalone Mushrooms,  
soba balsamic vinaigrette & Taleggio cheese 15

Lamb Slider with Umami ketchup, zucchini pickles & Artisan cheese 13

Crab Stuffed Jumbo Shrimp bacon-wrapped, radicchio slaw & Cajun remoulade 16

Duck Confit and Seared Foie Gras with truffle Sacchetti & sherry sauce 18

House Cured Wild King Salmon with brioche, crème fraîche & trout roe 14

Tea Smoked quail, micro greens, Blood orange and quail egg 13

## *Entrées*

\*Five Spice Dusted Yellowfin Tuna with black & bamboo rice,  
stir-fry vegetables & Wasabi Sauce 34

\*Phyllo Wrapped Black Grouper  
Pasta purses, chanterelle mushroom broth & baby vegetables 36

\*Grilled Spiny Lobster Tail & Blue Spot Prawn  
Baby bok choy, jasmine rice, Thai butter sauce 36

\*Porcini-Dusted Diver Sea Scallops  
Herb risotto, Swiss chard, mushroom truffle butter 37

## *Vegetarian Feast*

Israeli couscous, pear & cheese pasta purses, asparagus, caponata,  
roasted bell pepper coulis 23

\*Roasted Duck Breast  
Chicken & apple Sausage, wild rice, baby vegetables & cranberry sauce 34

\*Grilled Ribeye Steak  
Carnival cauliflower with bacon BBQ sauce, & duck fat roasted potatoes 38

\*Grilled Black Angus Filet Mignon  
Blue cheese crust, asparagus, Boursin mashed potatoes, Porcini mushroom sauce 45

\*Roast Australian Rack of Lamb  
Goat cheese crust, Israeli couscous, broccoli rabe, port-fig sauce 40

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness,  
especially if you have certain medical conditions.

**CAFÉ MARQUESA 600 Fleming Street, Key West Florida (305) 292-1244**