

Tilikum Place Café

Chef Ba Culbert

Dinner 4pm-10pm

Spanish white anchovies with beet caviar and pickled shallots	\$8
Stuffed morel mushrooms	9
House made pork terrine with cherry moustarda and cincinnati radishes	7
Salt cod croquettes with two sauces	8
Hand cut pasta in sage butter with toasted hazelnuts and parmesan	11
Savory tart with roasted tomato, kalamata olives and basil	9

Cheese and charcuterie board:	4 ea
Fromagerie d’Affinois, <i>France, cow</i>	
Doddington, <i>Northumberland, UK, raw milk cow</i>	
Pena Corada, <i>Asturice Region, SP, cow</i>	
Garotxa, <i>Barcelona, goat</i>	
Spicy Chorizo sausage, <i>SP, pork</i>	

Grilled vegetable salad with baby squash, carrots and walla walla onions	9
Romaine salad with Bartlett pear and pine nut vinaigrette	7
Salad of roasted beets , arugula and blue cheese	8

Soup of the day	7
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Spring risotto with carrots and English peas, scented with mint	16
Pan-fried dorade on a bed of vegetable ribbons and a gigante cake	20
Pork tenderloin over salt baked yam with pickled pepper and clams	17
Grilled lamb kebab with green garlic flan and English peas	23
Pan seared chicken with toasted dumpling and pea vines	18
Grilled beef ribsteak with grilled garlic scapes	20

Sides:	
Sauteed rainbow chard with garlic, red pepper flakes and pine nuts	5
Baked beans	4

We strive to make as much as possible from scratch.

Consuming raw or undercooked products increase risk for food borne illnesses.