

Village Corner

MEDITERRANEAN BISTRO



Carmel-by-the-Sea

Dinner Starters

Homemade Navy Bean Soup or Soup of the Day	cup 4.95 bowl 6.95
Wild Mushroom Galette layers of goat cheese, and leeks over a puff pastry shell	8.25
Sauteed Garlic Prawns with sun-dried tomatoes, fresh herbs and shoestring potatoes	9.50
Eggplant Mozzarella thinly sliced eggplant layered with mozzarella, marinara sauce and parmesan cheese	8.50
Homemade Lobster Ravioli tender morsels of lobster stuffed pasta with leek and tomato compote topped with tobiko caviar	11.75
Grilled Monterey Bay Sand Dabs breaded with Japanese panko, served with potato galette and seafood beurre-blanc	9.95
Grilled Polenta with choice of sautéed wild mushrooms, fresh herbs and demi glaze or pomodoro tomato & gorgonzola	8.50
Ahi Tuna Sashimi served with wasabi, soy & pickled ginger	10.75
Steamed Castroville Artichoke stuffed with roasted corn, bell peppers & zucchini with basil aioli	8.75
Fried Monterey Bay Calamari basil aioli & wasabi	9.95

Salads

Arugula and Baby Spinach Salad with candied walnuts, pears and gorgonzola cheese	9.50
Carmel Valley Greens fresh herbs & balsamic vinaigrette topped with Feta cheese	5.95
Greek Salad crisp romaine lettuce, Feta cheese, cucumbers, kalamata olives & tomatoes with lemon juice, herbs & extra virgin olive oil	8.75
Roasted Marinated Beets over baby lettuce with goat cheese, almonds & sherry vinaigrette	10.25
Bufalo Mozzarella vine-ripened tomatoes, fresh basil & extra virgin olive oil	8.50
Village Corner Caesar Salad romaine lettuce, Asiago cheese & Greek olive tapenade	8.75
Portobello Mushroom & Artichoke Heart romaine lettuce, tomatoes, roasted red peppers, Greek olives & balsamic vinaigrette	8.75

Main Courses

Fresh Catch of the Day	A.Q.
Chicken Picatta tender chicken breast sautéed with capers, lemon & white wine	16.95
Oven Roasted Half Chicken marinated with guajillo chilies and avocado leaves served with risotto & green beans almondine	16.50
Pan Seared Salmon crusted with pistachio nuts and cracked pepper over creamy mashed potatoes with lobster-butter sauce, and wasabi cream	20.95
Oven Roasted Pork Chops with dried apricots and plum stuffing, apricot wine sauce and creamy mashed potatoes	24.75
Tandoori Spiced Rack of Lamb served with garlic mashed potatoes and rosemary au jus	27.75
Roasted Filet Mignon three peppercorn demi-glaze with wild mushrooms and spinach stuffed crepe	30.25
Pecan Crusted Halibut served with mashed potatoes & a tomato fennel broth	A.Q.

Pasta & Vegetarian Dishes

Chef's Pasta of the Day	A.Q.
Penne Pasta with Sautéed Chicken braised radicchio and gorgonzola cream sauce	15.75
Spinach Fettuccine grilled seasonal vegetables, capers, Feta cheese, extra virgin olive oil & garlic	15.50
Grilled Vegetable Tower with creamy polenta cake, layered with portabella mushrooms, tomatoes, spinach & sweet roasted red pepper sauce	16.50
Capellini with Jumbo Prawns angel hair pasta, sun-dried tomatoes, asparagus & red chili flakes in a light tomato sauce	19.50
Risotto and Goat Cheese Cake wild mushrooms, tomatoes, fennel, Swiss chard & roasted garlic in a warm tomato vinaigrette	16.50
Homemade Lobster Ravioli with black mussels and jumbo prawns in a light champagne cream sauce	21.75
Dungeness Crab Ravioli with Grilled Sea Scallops Marsala wine cream sauce and arugula	21.50
Linguine and Fresh Clams with fresh tomato, garlic, chili flakes, herbs & extra virgin olive oil	17.95

Specialties

Spanish Paella for Two baked fresh fish of the day, prawns, clams, black mussels, chicken & chorizo sausage with seasonal vegetables in saffron rice	45.00
Mixed Seafood Grill for Two fresh fish of the day, salmon, prawns, sea scallops with olive oil and fresh herbs	49.95