

# CHEF CORREA'S

## café solé

### SUNDAY BRUNCH 11-3

FREE CHAMPAGNE COCKTAIL WITH YOUR ENTREE

#### BELLINI

A peach nectar cocktail first made at Harry's bar in Florence, Italy ~ \$6.00

#### MIMOSA

The timeless favorite made with fresh orange juice ~ \$6.00

#### KIR ROYAL

The famous black currant concoction origination in Cassis ~ \$6.00

#### BENEDICTS BRUNCH STUFF

#### EGGS SOLE'

Crab cakes and poached eggs served with asparagus and hollandaise on an english muffin ~ \$10.00

#### EGGS CUBANO

Grilled Skirt Steak over English muffins with poached eggs and sauce aurora (hollandaise with sun-dried tomato) ~ \$10.00

#### EGGS BENEDICT

The classic eggs dish with poached eggs, Candian bacon and hollandaise over toasted English muffins ~ \$7.00

#### VEGETARIAN BENEDICT

Avocado with grilled Portobello, roasted red pepper and goat cheese over poached English muffin ~ \$8.00

### Dinner

#### APPETIZERS

#### STONE CRAB CLAWS ~ MARKET PRICE

#### PORTOBELLO SOUP

The award winning appetizer in the 1997 Master Chef's Competition ~ \$7.00

#### LOBSTER BISQUE ~ \$7.00

#### CONCH CARPACCIO ~ Chef Correa's Signature Appetizer ~ \$10.00

#### BAKED ARTICHOKE

Stuffed with garlic & crab meat ~ \$12.00

#### FRESH HEARTS OF PALM SALAD ~ \$14.00

#### ANGELS ON HORSE BACK

Dates stuffed with garlic and wrapped in smoked country style bacon served with a peppery honey-demi ~ \$9.00

#### HOUSE MADE FOIE GRAS ~ \$18.00

#### FRESH ANCHOVY

Imported from France ~ \$10.00

#### "JERRY'S SALAD"

Ripe Roma Tomatoes, Kalamata Olives & Bermuda Onion tossed in a Balsamic

Vinaigrette, topped with Goat Cheese ~ \$10.00

#### "INGRAM'S SALAD"

Wild baby greens with ripe pears & toasted pecans, tossed in zesty lemon vinaigrette topped with Maytag Blue ~ \$10.00



JUDY AND JOHN CORREA  
WITH FISHY FRIEND!

**Rated best restaurant  
in the Florida Keys Zagat 2004, 2005  
Wine Spectator Award 2004-2005  
Voted Overall Best Restaurant, Key West  
-Peoples Choice 2004  
Voted Most Romantic Restaurant in  
Key West  
-Peoples Choice 2005**

AFTER YEARS OF STUDY, COOKING AND REFINING HIS SKILLS IN FRANCE, JOHN CORREA RETURNED TO THE STATES, MET HIS WIFE JUDY AND OPENED THIS UNPRETENTIOUS, INTIMATE LITTLE RESTAURANT IN KEY WEST. IN VERY SHORT ORDER, CAFÉ SOLÉ CAPTURED THE HEARTS AND PALATES OF LOCALS AND VISITORS LUCKY ENOUGH TO DISCOVER THIS CULINARY GEM OFF THE BEATEN TOURISM PATH. . CHEF CORREA COMBINES THE BEST OF BOTH OF HIS WORLDS, EUROPEAN AND CARIBBEAN, TO WIN THE PEOPLE'S CHOICE AND BEST ENTREE AWARDS AT A RECENT MASTER CHEFS CLASSIC. WITH HIS CREATIVE CUISINE, A KNOWLEDGEABLE WAIT STAFF AND A "JOIE DE VIVRE" AMBIANCE, CAFÉ SOLÉ IS A MUST VISIT FOR KEY WEST!

**\$24.95**

Fixed Price

Three Course Menu

Available Daily

### AWARD WINNING ENTREES

#### HOG SNAPPER ~ Chef Correa's Signature Entrée

With a roasted red pepper zabaglione, a delicate white meat with the flavor of shrimp, caught exclusively by divers ~ \$27.00

#### SNAPPER SOLE

A Sunburst of Tropical flavors. Yellowtail Snapper sautéed and served with a Mango Salsa ~ \$25.00

#### GRILLED LOCAL SHRIMP

On a bed of rice served with an exquisite vanilla bean & saffron sauce ~ \$27.00

#### TUNA SEARED IN PISTACHIO'S

With Hoisin Garlic sauce & Wasabi cream ~ \$25.00

#### GROUPE ROMESCO

Black Grouper served with our spicy, roasted red pepper & hazelnut sauce with garlic and tomatoes ~ \$27.00

#### LOBSTER BOUILLABAISSE

With Shrimp, Mussels, Scallops, Grouper, fresh vegetables and homemade broth, The Real French Stew ~ \$30.00

#### RACK OF LAMB

Baked with Herb de Provence & Garlic. ~ \$29.00

#### 10 OZ. FILET MIGNONS "CASA NOVA"

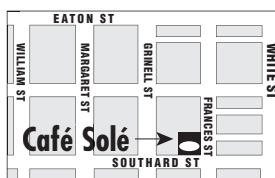
A Wild Mushroom Demi-Glaze with Foie Gras ~ \$32.00

#### BLACK ANGUS CENTER CUT N.Y. STRIP STEAK

12oz beauty, grilled and served with melted Maytag blue cheese, roasted garlic cloves and roasted red pepper ~ \$32.00

#### FULL VEGETARIAN MENU

MENU & PRICES ARE SUBJECT TO CHANGE



[www.CafeSole.com](http://www.CafeSole.com)

1029 Southard St., Key West  
OPEN DAILY AT 11:00AM

Reservations: **294-0230**

Fax: 294-7919

ALL MAJOR CREDIT CARDS ACCEPTED