

# MONTICEVO



## SEASONAL CUISINE

2/21/2012

Dinner

5:30pm - 10:00pm

### APPETIZERS & SMALL PLATES

---

McDonald's Toasted Rosemary Almonds 6

Buttermilk Battered Onion Rings with Paprika Aioli 7

Niman Lamb Harrissa Spiced Meatballs with Tomato Jam & Myer Lemon Yogurt 9

House Pickled Herring with Fennel & Citrus 14

Laura Chenel Goat Cheese with Fig Jam 12

Antipasti with Burrata, Artisan Olives, Arugula Pesto, Oil Cured Tomatoes  
& House Made Whole Wheat Flatbread 14

Pappas Bravas with Smoked Paprika Aioli 5

### SOUP & SALADS

---

Navy Bean Soup 6

Market Salad with Dried Fruit, Walnuts, Blue Cheese & Balsamic Vinaigrette 5sm

Organic Romaine, Treviso, Bacon, Pickled Onion & Blue Cheese Dressing 9

Monticello Beet Salad with Marinated Beets & Red Onion, Seasonal Greens,  
Toasted Walnuts, Goat Cheese & Red Wine Vinaigrette 6sm

**\*Our produce comes from our farm, Jim's Fiddlers Green & from neighboring organic farms. We also use locally roasted organic fair trade coffee, organic fair trade tea, local eggs & butter, local organic milk, organic chicken & antibiotic free, humanely raised meats.**

\*Please let us know if you have any special dietary needs and we will do our best to accommodate you.  
An 18% gratuity will be added for parties of 6 or more

## ENTREES

---

Shiitake Mushroom Lasagna with Béchamel 19

Wild Chanterelles with Fiddlers Green Arugula, Poached Egg, Arugula Pesto & Crostini 21

Pan Fried Gnocchi with Mushroom Ragout & Parmesan 17

Mary's Organic Half Chicken under a Brick with Walnut Panzanella 19

Niman Ranch Flatiron Steak with Shaft's Bleu Cheese Butter,  
Wilted Fiddlers Green Arugula & Potato Gratin 27

Monticello Burger 10  
(+cheese \$1.50) (+Niman Ranch nitrate-free bacon \$2)

## SIDES

---

Monticello Macaroni & Cheese 7

Potato Gratin 6

## DESSERTS

---

Classic Crème Brûlée 7

Meyer Lemon, Rosemary  
Goat Cheese Cheesecake 7

Semifreddo with Toasted Hazelnuts  
& Chocolate Sauce 8

**\*Our produce comes from our farm, Jim's Fiddlers Green & from neighboring organic farms. We also use locally roasted organic fair trade coffee, organic fair trade tea, local eggs & butter, local organic milk, organic chicken & antibiotic free, humanely raised meats.**

\*Please let us know if you have any special dietary needs and we will do our best to accommodate you.  
An 18% gratuity will be added for parties of 6 or more