

dinner menu winter 2010



début olives / frites / curry spiced nuts / tapenade 4

mateo charcuterie fra'mani salametto piccante [berkeley, ca],
biellese finocchiona [ny,ny], prosciutto san daniele [italy],
house made pâté [mateo], cornichons, whole grain mustard,
mixed olives, country toast 16

mateo fromage cypress grove humboldt fog [ca],
garrotxa [spain], camembert [france],
bleu d'auvergne [france], confiture, spiced nuts,
fruit, country toast 16

petit plats

- soupe à l'oignon gratinée** calvados, onion-parmesan broth, baked gruyere 6
- moules frites** steamed pei mussels, tomato, pastis, persillade 12
- mateo pâté** chicken liver mousse, baguette crostini, stone fruit confiture 9
- gratin** brussels sprouts, gruyere, parmesan, thyme bread crumbs 8
- pear & parmesan** arugula, toasted hazelnuts, dried cherries, caper-herb vinaigrette 8
- bibb lettuces** toasted walnuts, fines herbs, dijon vinaigrette 7
- chèvre chaud** goat cheese croquette, mixed greens, pipérade, marinated olives 8
- tartine** grilled baguette, fig jam, gruyere, prosciutto, arugula 9
- croque monsieur** rosemary roasted ham, mornay, parmesan crust [madame \$1] 11

entrées

- mateo burger** colorado sirloin, caramelized onion, house cut frites, herb aioli 12
[add gruyere \$1]
- chicken frites** petaluma chicken, fresh tarragon, beurre fondue, 17
house cut frites
- yellowfin tuna** tomato confit, olive tapenade, 26
asparagus, beurre blanc
- confit** crisp duck leg, roasted potato, cipolini onion, grilled winter chicory, 18
orange-mustard jus
- gnocchi à la niçoise** swiss chard-ricotta dumplings, roasted tomato coulis, 16
niçoise olive, basil, first press olive oil
- pork grillé** center cut porterhouse, onion-braised napa cabbage, 22
roasted honeycrisp apple, maître d'hôtel butter
- steak frites** flatiron of colorado beef, house cut frites, petit greens, 20
sauce béarnaise

plat du jour

monday	1/2 price moules frites	6
tuesday	coq-au-vin	16
wednesday	bouillabaisse	23
thursday	cassoulet	22
friday	lobster raviolo	21
saturday	bœuf bourguignon	21

garniture brussels sprouts / braised cabbage & apples / parsnip-potato purée / sautéed greens 4