

dinner menu spring 2010



début olives / frites / curry spiced nuts / niçoise olive tapenade 4

mateo charcuterie fra'mani salametto piccante [berkeley, ca], biellese finocchiona [ny,ny], prosciutto san daniele [italy], house-made pâté [mateo], c ornichons, whole grain mustard, mixed olives, country toast 16	mateo fromage cypress grove humboldt fog [ca], petit basque [france], petit frère [wi, usa], 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 steamed bouchot mussels, tomato, pastis, white wine, persillade [add frites \$3] 10
mateo pâté chicken liver mousse, baguette crostini, stone fruit confiture 9
salade maison organic mesculin greens, shaved onion, olive oil & citrus 5
salade verte butter lettuce, toasted walnuts, fines herbs, dijon vinaigrette 7
salade de truite fume smoked trout, endive, watercress, grapefruit, radish, sherry vinaigrette 11
salade niçoise yellowfin tuna, olives, tomato, hard cooked egg, white anchovies, basil balsamic 14
tartine puree of artichoke & garbanzo beans, grilled asparagus, parmesan, pressed lemon oil 10
croque monsieur rosemary roasted ham, mornay, parmesan crust [madame \$1] 11

entrées

mateo burger colorado sirloin, caramelized onion, house-cut frites, herb aioli, [add gruyere \$1] 12
spring lamb ragoût braised colorado lamb shoulder, house-made tagliatelle pasta, niçoise olives, english peas, mint chiffonade 19
pan roasted halibut sea salt roasted marble potatoes, organic hazel dell mushrooms, pea tendrils 25
gnocchi à la niçoise swiss chard-ricotta dumplings, roasted tomato coulis, niçoise olive, basil, first press olive oil 16
lamb au poivre grilled colorado lamb chops, tomato braised flageolet beans, thyme jus, balsamic reduction 28
poulet frites local wisdom farms' chicken, house-cut frites, fresh tarragon, beurre fondue, petit salad 18
steak frites grilled colorado beef, sauce béarnaise, house-cut frites [new york strip \$21] [t-bone \$26] [porterhouse \$33]

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 tomato braised beans / roasted marble potatoes / grilled asparagus / sautéed greens 4