

dinner menu spring 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],
petit basque [france], petit frère [wi, usa],
bleu d'auvergne [france], confiture, spiced nuts,
fruit, country toast 16

petit plats

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| 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

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| 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 [t-bone \$19] [new york strip \$26] [porterhouse \$33] | |

plat du jour

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|------------------|-------------------------|----|
| 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