

# mateo winter 2012 lunch

## [menu traditionnel]

<b>frites / house-cured olives / curry spiced nuts / artichoke tapenade</b>	5
<b>charcuterie / artisan cheese tasting</b>	15
<b>plateau provençal</b> a combination of charcuterie & artisanal cheeses	16
<b>moules provençal</b> steamed bouchot mussels, tomato, pastis, persillade [frites \$3]	12
<b>pâté</b> house-made chicken liver mousse, baguette crostini, confiture	9
<b>cepes</b> roasted organic mushrooms, crème fraîche, tarragon, grana, grilled bread	10
<b>croque monsieur</b> rosemary roasted ham, mornay, parmesan crust, frites [madame \$1]	12
<b>quiche du jour</b> baked egg custard with petit green salad	13
<b>delice de bourgogne</b> triple crème, white wine poached figs, lavender honey, crostini	9
<b>confit</b> crisp duck leg confit, pommes sarladaise, grainy mustard	14
<b>pappardelle</b> house-made pasta, meat ragu, tomato, rosemary, grana	11

## salades

<b>lardon</b> frisee & radicchio, poached farm egg, warm bacon-chive vinaigrette	11
<b>nicoise</b> seared tuna, greens, tomato, haricot verts, cucumber, hard cooked egg, olive-artichoke tapenade	14
<b>verte</b> butter lettuce, toasted walnuts, fines-herbs, dijon vinaigrette	7
<b>betteraves</b> baby greens, local beets, fennel, radishes, haricot verts, chevre, lemon-truffle vinaigrette	9
<b>cobb</b> grilled wisdom farm chicken, point Reyes blue, hard cooked egg, tomato, nicoise olives, radish, aged sherry shallot	14

## entrée

<b>mateo burger</b> colorado sirloin caramelized onion, mateo frites, herb aioli [gruyere or blue \$1]	13
<b>trout "almandine"</b> sautéed trout filet, arugula greens, toasted pine nuts, brown butter vinaigrette	16
<b>pastrami</b> house-roasted pastrami, gruyere, horseradish crème fraîche, caramelized onions, served on toasted country loaf	13
<b>chicken frites</b> local wisdom farms' chicken, fresh tarragon, beurre fondue, house-cut frites	15
<b>steak frites</b> grilled flatiron of colorado beef, house-cut frites, petit greens, sauce béarnaise	17