

mateo winter 2012 dinner

[menu traditionnel]

frites / house-cured olives / curry spiced nuts / artichoke tapenade	5
charcuterie / artisan cheese tasting	17
plateau provençal a combination of charcuterie & artisanal cheeses	18
moules provençal steamed bouchot mussels, tomato, pastis, persillade [frites \$3]	13
pâté house-made chicken liver mousse, baguette crostini, confiture	10
cepes roasted organic mushrooms, crème fraîche, tarragon, grana, grilled bread	11
croque monsieur rosemary roasted ham, mornay, parmesan crust, frites [madame \$1]	13
delice de bourgogne triple crème, white wine poached figs, lavender honey, crostini	9
croquette dungeness crab croquette, chive beurre blanc, winter chicory	12
pappardelle house-made pasta, meat ragu, tomato, rosemary, grana	12
salades	
lardon frisee & radicchio, poached farm egg, warm bacon-chive vinaigrette	12
nicoise seared tuna, greens, tomato, haricot verts, cucumber, hard cooked egg, olive-artichoke tapenade	14
verte butter lettuce, toasted walnuts, fines-herbs, dijon vinaigrette	7
betteraves baby greens, local beets, fennel, radishes, haricot verts, chevre, lemon-truffle vinaigrette	10
entrée	
mateo burger colorado sirloin, caramelized onion, house-cut frites, herb aioli [add gruyere \$1]	14
chicken frites local wisdom farms' chicken, fresh tarragon, beurre fondue, house-cut frites	19
steak frites grilled flatiron of colorado beef, house-cut frites, petit greens, sauce béarnaise	23
trout "almandine" sautéed trout filet, arugula greens, toasted pine nuts, brown butter vinaigrette	22
loup de mer pan roasted sea bass, celery root puree, white asparagus persilliade, crisp leeks, lemon beurre blanc	27
duck a l'orange crisp leg of duck confit, seared breast, warm lentil salad, blood orange pan jus	29
boeuf bourguignon red wine braised beef short rib, bacon lardons, mushrooms, roasted root vegetables	28
risotto broccoli rabe, tuscan kale, mascarpone, grana, lemon bagna cauda	19

