

lunch menu spring 2010



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

petit plats

soupe à l'oignon gratinée calvados, onion-parmesan broth, baked gruyere	6
mateo pâté chicken liver mousse, baguette crostini, stone fruit confiture	8
charcuterie house-made pâté, salametto piccante, prosciutto, finocchiona, country toast	12
artisan cheese tasting daily selection of cheese, fruit, wine jelly, nuts & grilled bread	12
plateau provençal an assortment of charcuterie, artisanal cheeses, fruit, olives & nuts	14
moules provençal steamed bouchot mussels, tomato, pastis, white wine, persillade	9

salades

salade verte toasted walnuts, fines herbs, dijon vinaigrette	6
salade de poulet chopped chicken & seasonal vegetables, organic mesculin greens, truffle goat cheese vinaigrette	11
salade niçoise grilled yellowfin tuna, olives, tomato, hard cooked egg, radish, white anchovies, bibb lettuce, basil balsamic vinaigrette	14
salade de truite fume cherry wood smoked red trout, belgian endive, watercress, grapefruit supreme, radish, sherry shallot vinaigrette	10

entrées

quiche du jour baked egg custard with petit green salad	11
mateo burger colorado sirloin, caramelized onion, house-cut frites, herb aioli [gruyere \$1]	10
croque monsieur rosemary roasted ham, mornay, parmesan crust, house-cut frites [madame \$1]	10
chicken wisdom farms' chicken, fresh tarragon, beurre fondue, house-cut frites	15
steak frites flatiron of colorado beef, house-cut frites, petit greens, sauce béarnaise	16
gnocchi à la niçoise swiss chard-ricotta dumplings, roasted tomato coulis, niçoise olive, basil, first press olive oil	14
macaroni aux truffes baked macaroni & cheese with black truffles	13

SPARKLING

Pierre Sparr ' <i>Marquis de Perlade Brut</i> ', Crémant, Alsace, France [Chardonnay]	8
Lucien Albrecht, Brut Rosé, Crémant, Alsace, France [Pinot Noir]	12

WHITE

2006 Famille Lignères ' <i>La Baronne</i> ', Corbières, Languedoc-Roussillon [Grenache Blanc, Vermentino]	5	11
2007 Château Bonnet, Entre-Deux-Mers, Bordeaux [Sauvignon Blanc, Semillon]	6	13
2007 Willm, Alsace [Riesling]	7	15
2008 J. Vidal-Fleury, Cotes du Rhône [Viognier]	7	15
2007 Les Vignerons d'Igé, ' <i>Sous La Roche</i> ', Macon Igé [Chardonnay]	8	17
2008 Château Cantelaudette, Graves de Vayres, Bordeaux [Sauvignon Gris, Sauvignon Blanc, Muscadelle]	8	17
2006 Jean-Michel Maurice, Domaine Du Prieuré, Savigny les Beaune [Chardonnay]	12	25

RED

2007 Château de Vaugelas, ' <i>Le Prieuré</i> ', Corbières [Syrah, Grenache, Carignan, Mourvèdre]	6	13
2007 Yves Cheron, ' <i>Les Dentelles</i> ', Cotes du Rhône [Grenache, Syrah]	6	13
2007 Château de la Tuilerie, Cotes du Rhône [Syrah, Grenache]	8	17
2004 Domaine Lignères, ' <i>Cabanon de Pascal</i> ', Corbières, Languedoc-Roussillon [Grenache, Merlot]	10	21
2007 Jerome Chezeaux, Bourgogne [Pinot Noir]	12	25
2006 J.L. Chave, ' <i>Offerus</i> ' Saint-Joseph [Syrah]	13	27
2005 Château Laroque, Saint-Emilion, <i>Grand Cru Classé</i> , [Merlot, Cabernet Franc, Cabernet Sauvignon]	14	29

ROSE

2008 Lorenza, Napa, California [Mourvedre, Carignane, Cinsault, Syrah]	10	21
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americano 1.75
 espresso 1.50/2.00 [double]
 cappuccino 2.50
 latte 3.00
 pekoe tea 2.50

soft drinks 2.00
 iced tea 2.00
 arnold palmer 2.00
 lemonade 2.50

natura sparkling & still 2.00 [per guest]

please join us for **après** nightly 5:00 – 6:30 pm