



# MONTAGNA

January 10, 2010

## For The Table

Platter of House Cured Charcuterie, and pickles \$12

Chicken Liver Pâté, house made fruit preserves and crostini \$15

Oysters, four on the half shell, tarragon citronette \$14

## Three Course Prix Fixe \$64

Wines to accompany additional \$78

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## Antipasti

Foie Gras & Armagnac Fig Timbale , spiced pumpkin crumble

Winter Vegetable 'Ribollita' Soup: buttercup squash, kale, parmigiano & Manni olive oil

'The House Salad' gem lettuce, confit tomatoes, farm egg, anchovy vinaigrette

Shaved Porchetta Salad, local pears, pecorino nero, toasted almonds, mint

Yellow Fin Tuna Tartare, harissa, marcona almonds, Manni olive oil

Stewed Baby Octopus, rancho gordo beans, meyer lemon, bread crumbs

## Pasta

Roasted Squash Agnolotti, chanterelles, Brussels sprouts, toasted pecans

Hand Cut Spaghetti, house cured tomatoes, oregano & mozzarella

Foie Gras & Tuscan Liver Ravioli, balsamic brown butter

Dungeness Crab Capellini, mint, tarragon, lemon

## Mains

Pan Roasted Atlantic Cod, speck, broiled razor clam, rancho gordo beans

Red Wine Spiced Elk Loin, cauliflower, chestnuts, wild mushrooms, curry emulsion

Colorado Lamb Loin & Cannelloni, charred leek polenta, pomegranate

Crispy Branzino, saffron potatoes, chorizo, steamed mussels, roasted eggplant

Duo of Beef: Strip Loin & Braised Short Rib, potato purée, horseradish \$5 *suppl*

'Chicken & Dumplings' crispy chicken under a brick, ricotta gnocchi, cabbage, parsnips

Seared Diver Scallops, cipollini onions, black trumpet mushrooms, caper-raisin vinaigrette

## Sides

\$8

Anson Mills Polenta & Wild Mushrooms Potato Purée Roasted Brussels Sprouts & House Bacon

## A la Carte Dining

*Antipasti \$16 Pasta \$18 Mains \$38*

*+20% gratuity will be added to parties of six or more*