



MONTAGNA

July 21, 2009

For The Table

Salumi Platter, selection of our house cured meats and pickles \$17

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

Oysters, four on the half shell, artichoke mignonette \$14

Three Course Prix Fixe \$64

Wines to Accompany \$45

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Antipasti

Spring Vegetable 'Ribollita' Soup, peas, favas, pattypan squash, Manni olive oil

Watermelon & Pork Belly Salad, pickled white asparagus

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

Yellowfin Tuna Crudo, honey basil vinaigrette, speck

Rendezvous Farm Tomato Salad, fresh mozzarella, grilled ciabatta bread

Raw Salad, shaved farm zucchini, Pecorino Nero, local basil

Pasta

Potato Arugula Ravioli, farm egg & spring morels

House Made Lamb Sausage & Rigatoncini, snow peas

House Made Goat Cheese, Swiss Chard Caramelli, ramp pesto

Hand Cut Spaghetti, tomato, basil & mozzarella

Dungeness Crab Capellini, mint, tarragon, lemon

Mains

Pan Roasted Alaskan Halibut, sweet summer corn, chanterelle mushrooms

Crispy Chicken 'Under A Brick' squash blossom fritti, pecorino riserva

Colorado Lamb Loin, piquillo pepper crust, spring garlic polenta, olives & oregano

Seared Tuna Steak, crispy pork, marinated beans, lemon 'agro dolce'

Tuscan Style N.Y. Strip, shaved artichoke, baby farm greens, parmigiano \$6 suppl.

Bacon & Basil Wrapped Pork Loin, local apricots, swiss chard, roasted potatoes

Local Colorado Rabbit Roulade & Fritti, chanterelles, artichoke, parmigiano vinaigrette

Sides

\$6

Rosemary Roasted Farm Potatoes Sautéed Local Greens Beets & Goat Cheese Grilled Asparagus

A la Carte Dining

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

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