



MONTAGNA

August 19, 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

•••

Antipasti

Tuscan Tomato Soup, garlic bruschetta

Summer Vegetable 'Ribollita' Soup, summer squash, Manni olive oil

Watermelon & Crispy Pork Belly Salad

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

Yellow Fin Tuna Crudo, honey basil vinaigrette, speck

Rendezvous Farm Tomato Salad, fresh mozzarella, grilled ciabatta bread

Raw Salad, shaved farm zucchini, Abundant Life arugula, Pecorino Nero, local basil

Grilled Key West Shrimp, farm cherry tomatoes, oregano bread crumbs

Pasta

Sweet Corn & Ricotta 'Lumache' Cannelloni, tuscan kale, Parmigiano vinaigrette

House Made Sausage, Manila Clams & Rigatoncini

Gioia Ricotta Cheese Ravioli, sliced mortadella, Hillside Acers' celery

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', mint, shaved summer squash, pecorino reserva

Colorado Lamb Loin, piquillo pepper crust, charred leek polenta, olives & oregano

Seared Wild Striped Bass, peach 'agro dolce', heirloom tomato panzanella

Bacon & Basil Wrapped Pork Loin, Paonia peaches, basil nage, roasted potatoes

Grilled Beef Ribeye, hand dug potato purée, farm caponata, horseradish crema \$6 *suppl*

Sides

\$6

Rosemary Roasted Farm Potatoes Sautéed Garlic Greens Beets & Goat Cheese Grilled Summer Beans

A la Carte Dining

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

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

