

MONTICELLO

Chef Chris Jakubczak / May 2010 / Dinner

SOUP / SALADS

She Crab Soup	6~
Classic French Onion	6~
Mesclun Salad, roasted nuts, goat cheese and a pineapple vinaigrette	7/11~
Classic Caesar	7/11~

STARTERS

Grilled Quail, polenta and mixed greens with a black pepper caramel glaze	9~
Shrimp and Grits, house made Andouille, peppers, red eye gravy	11~
Flash Fried Calamari steak, smoked tomato and garlic aioli	10~
Peking Duck Pizza, shaved duck breast on a pita with pistachio pesto	10~
Toasted Machego Cheese, pesto butter, creamy chevra and herbs, preserved lemon	9~

MAIN COURSES. . . .

North Carolina Mountain Trout Sunburst Farms brown trout, fingerling potatoes, heirloom tomatoes <i>Silverbirch Sauvignon Blanc</i> 8	21~
Roasted Loin of Lamb, cauliflower, quinoa, tomato and a black cherry gastrique <i>St. Francis Merlot</i> 12	25~
Grilled Flat Iron, exotic mushrooms, quinoa and a bitter sweet mole sauce <i>Four Vines Zinfandel</i> 9	22~
Herb Crusted Supreme of Chicken, roasted potato and pears, wilted chard, lemon garlic pan jus <i>Irony Chardonnay</i> 9	19~
Crab and Lobster, crispy crab cake topped with asparagus, arugala and lobster in a tarragon lemon dressing <i>Bunny Riesling</i> 8	24~
Seared Tuna Croustade, Ahi tuna atop grilled baguette, avocado, tomato jam and arugala <i>Caposaldo Pinot Grigio</i> 8	23~
Grilled Heirloom Tomato and Soba Noodle, sugar snap pea, shiitake mushrooms in an orange basil miso sauce <i>Sonoma Cutrer</i> 11	20~
Espresso and Ancho rubbed NY Strip, roasted potato hash, sweet & smoky collards <i>Trinity Oaks Cabernet</i> 8	25~

18% Gratuity for Parties of 5 or More . . . \$20 Corkage Fee
Gift Certificates Available