

Brasserie Montiel Restaurant & Bar
Restaurant Week
January 2010

Appetizers

Maine Lobster and Yukon Potato Lollipops
Armagnac Sauce

Soup and Salad Duet
Taste of Carrot and Ginger Soup with Micro Greens Nest
Sesame Mustard Vinaigrette

Duck Confit and Butternut Ravioli
Chervil Beurre Blanc

Chilled Shrimp and Scallop Cocktail a la Campechana
Sweet Tomato, Cilantro Lime Sauce

Charred Mediterranean Vegetables
Crumbled Goat Cheese and Fine Herbs
Essence of Balsamic Vinegar

Entrees

Seafood Cioppino
Prawns, Scallops, Mahi Mahi and Crab Legs
Tomato, Pernod, and Saffron Broth

Grilled Filet of Swordfish
Avocado, Tomato, and Cilantro Salsa
Oaxaca and Poblano Quesadilla

Veal Osso Bucco
Asparagus and Parmesan Risotto

Tamarind Glazed Smoked Pork Tenderloin
Basmati Rice and Caramelized Apple Chips

Vegetarian Tempura
Chevre, Broccoli, Asparagus, Green Beans, Cherry Tomatoes, Squash
Three Dipping Sauces

Desserts

Poached Pear with Gorgonzola and Salted Pistachio

Housemade Southern Pralines with Vanilla Ice Cream

Dark Chocolate Ganache and Pomegranate Coulis
Crème Anglaise