



## The Ten Commandments

### Mojito

Diver Scallop & Truffled Hearts of Palm in a Crisp Cone ∞ Quail Egg & Soy

Foie Gras au Tournon ∞ Pedro Ximenez Shallot Confit ∞ Cumin Crackers

Pavé of Peekytoe Crab & Sweet Pea ∞ Crispy Jamon Serrano ∞ Mint

Frozen Watermelon in Clear Tomato Gazpacho ∞ Petit Basil & Virgin Olive Oil

American Red Snapper a la Plancha ∞ Beignets of Tapenade ∞  
Harissa-Eggplant "Raviolis" ∞ Sauce Americane

Smoked Duck Breast ∞ Porcini Confit & Watercress ∞ Carbon Oil

Saint Marcellin ∞ Rosemary Scented Apricots ∞  
Spicy Red Mustard ∞ House-made Flatbread

### Textures & Flavors of Vanilla

Marrakech Express ∞ The Train of Sinful Delights

June 15, 2002

# MONTAGNA

## SOUPS AND APPETIZERS

SUN CHOKE AND PEA BISQUE  
SHRIMP POPCORN AND SALMON BACON \$9

\*WATERMELON GAZPACHO  
SUN RIPENED TOMATO, OLIVE OIL AND CUCUMBERS, GOAT CHEESE CROSTINI \$8

\*BLUE LUMP CRAB CAKE  
SWEET TAMARIND CHILE SAUCE, PAPAYA AND WATERMELON PICKLES \$17

CRISPY CURRIED OYSTERS  
CHERVIL SABAYON AND LOBSTER ESSENCE \$13

APRICOT TEMPURA SCALLOPS  
TUNA TARTARE, FUJI APPLE AND TARRAGON SALAD  
VANILLA CURRY OIL \$17

\*HAMACHI AND WILD SALMON SASHIMI  
AMERICAN OSETRA, CUCUMBER TARTARE, MEYER LEMON VINAIGRETTE  
TRUFFLED SOY SYRUP \$16

STEAMED TOMALES BAY MUSSELS  
CHORIZO, ROASTED TOMATOES AND GRILLED BREAD \$12

## SALADS

\*SELECT LETTUCES  
GOLDEN BALSAMIC, MAPLE AND CITRUS DRESSING \$8

PISTACHIO CRUSTED GOATS CHEESE  
ORGANIC GREENS, STRAWBERRY BEIGNETS, SUMMER FIGS  
AND PORT WINE REDUCTION \$12

\*HEIRLOOM TOMATOES  
HAND-PICKED LOCAL TOMATOES, COLD PRESSED OLIVE OIL  
ONION MARMALADE AND AGED BALSAMIC \$17

MONTAGNA CAESAR  
POLENTA CROUTONS, LEMON CONFIT AND WHITE ANCHOVIES \$12

PLEASE LIMIT CELLULAR PHONE USAGE TO THE BAR OR LIVING ROOM

The Little Nell Aspen