

NIBBLERS

Eatery & Wine Bar

sustainable small plates

we buy local & organic ingredients, humanely produced meat & dairy; fair trade coffees, teas & chocolate; and support local family farms, community farmers' markets

& green business practices. our seafood is purchased according to the Monterey Bay Aquarium's Seafood Watch. ask your server for a pocket guide. check out our numerous wines made from sustainably, organically & biodynamically grown grapes. We prepare most of our menu to order, so please let us know if you are in a hurry so we can make your experience a great one!

NIBBLES

international olives 3

flash fried spinach 4

coarse sea salt & cracked pepper

artichoke tapenade 5

key lime, sweet peppers, baguette toasts

toasted artisan breads 3

bergamot scented ev olive oil

cream of asparagus shooter 3

fried cashews 4

crystallized ginger

our nibble of the day 2

FLATBREADS

citrus langoustines 12

queso cotija, salsa verde, red peppers

shaved asparagus 11

sheeps milk feta, baby red onion, meyer lemon

wild mushrooms 12

caramelized onions, goat cheese

ACCOUTREMENTS

buttered spaghetti squash 4

baked stone ground polenta 5

roasted asparagus crema, reggiano

stir fried mixed heirloom broccoli 5

kecap manis, sesame, garlic, chili flakes

roasted root vegetables 4

baby parsnips, golden turnips, salsify, celeriac

INTERNATIONAL SMALL PLATES

local & housemade charcuterie plate 12

cured meats & fish, creole mustard, cornichons, baguette toasts

Capay Organics butter lettuces 7

local citrus suprêmes, Olsen Organics clementine vinaigrette

Heirloom Organic Gardens spinach salad 8

baked goat cheese, tricolor beets, honey vinaigrette

warm lacopi brussels sprouts salad 9

chestnuts, roasted shallots, crumbled farm egg, housemade red wine vinegar

wedge of romaine 6

toasted walnuts, olives, radishes, ACME croutons, blue cheese dressing

maine lobster & cheese purses 10

sautéed McKeown quince, limoncello buerre blanc

Maple Leaf duck en croute 13

duck paté, wild mushroom duxelles, butter pastry, wild blueberries, mâche

seasonal vegetable & grain casserole 7

whole barley, black trumpet mushrooms, sunchokes, torpedo onions
applewood smoked bacon & stuart pecan butter

bavarian meatballs 9

pork & beef, porcini gravy, dry-farmed potatoes, rotkraut

flash seared diver scallops 14

sesame chuka salad, sweet chili cilantro pesto, Knoll arugula

Little Organic nicola potatoes bravas 7

crispy potato wedges, pimentón, garlic allioli, spicy tomato chutney

Atkins Ranch lamb chop 9

pistachio crust, pan charred cauliflower, apricot ginger glaze

Fulton Valley chicken & apple wontons 7

Devoto pink ladys, black pepper hoisin, scallions, romaine chiffonade

pulled Four Mile River pork sliders 10

berkshire pork, chipotle bbq sauce, housemade pickles

truffled dolcelatte & fontina fondue 12

toasted focaccia, K&J asian pear, baby carrots

add shaved black truffle \$5

dungeness crab cakes 9

Cash kiwi salad, red pepper emulsion

Rancho Gordo chickpea hummous 6

heirloom radishes, za'atar, pita chips

handmade potato gnocchi 12

Meyer angus sirloin, winter chicories, red wine, reggiano

buttermilk fried monterey calamari in panko 8

indonesian sambal of tropical fruits, citrus & hot chilies

ZUCKERMAN'S DELTA ASPARAGUS A PRIX-FIXE

four course prix-fixe menu \$25/guest

wine pairing \$15/guest cheese course with a paired wine \$20/couple
prix-fixe option must be taken by the entire table

First

grilled asparagus 8

shaved Pleasant Hill wild fennel, calamansi aioli

Charles & Charles 2008 syrah rosé, talcott vnyd, columbia valley ■

Second

crispy risotto cake 7

superfino arborio, chanterelles, asparagus & meyer lemon salad

Bokisch 2007 albariño, mokelumne river, lodi ♦

Third

pan fried Clear Creek rainbow trout 11

asparagus hash, lemon, herbs, shinko pear, brown butter

Brancott 2006 pinot noir, south island, new zealand ■

or

grilled Creekstone hanger steak 13

Knoll heirloom rapinis, asparagus & green garlic fonduta

A.M.Venditti 2007 barbera barbetto, sannio, campania ♦

Artisan Cheese (optional)

Andante acappella, ash-dusted double crème goat cheese

Jean d'Alois abbaye de bellocq, firm french mountain cheese

asparagus bergamot marmalade, brown sugar walnuts, picos

deLorimier 1998 late harvest sémillon, "lace", alexander valley ■

Sweet

local citrus & housemade crème fraîche fool 6

Hameda oro blancos, Olsen clementines, local honey, asparagus sugar

Cedar Mountain '05 viognier port, toy vineyard, livermore ■

WATCH 4 THESE UPCOMING EVENTS

Live Jazz with the Deb Cash Trio, Sunday, March 14th

Bacchanalia, Thursday, March 18th

join us in the ancient rite of celebrating good friends, good food & great wine!
2 parallel tasting menus with super premium wine pairings \$45 per guest

Port & Cheese tasting, Saturday, March 20th

an afternoon tasting of premium ports paired with artisan cheeses \$15 per guest

Randall Graham winemaker's dinner, Thursday, April 6th

see Bonny Doon's "rhone deranger" in person with his new book "Been Doon So Long"
while enjoying a five course wine pairing prix-fixe menu! \$55 per guest

salt bowl & spoon sets available for sale - ask your server

please no cell phone use in our dining room ask for separate checks at your own risk
standard corkage 15 maximum 1 bottle per guest no corkage from our list
cageage 2 service charge may be added

chef de cuisine daniel clayton chef pâtissier trace leighton

www.nibblerseatery.com

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