

# NIBBLERS

Eatery & Wine Bar

sustainable small plates

We are a green neighborhood restaurant offering the best in sustainable small plates. Our produce comes from local family farms & farmer's markets. We buy humanely produced meat, dairy & eggs and fair trade coffees & teas. Our seafood is purchased according to the rules of the Monterey Bay Aquarium 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
- truffled duck **paté** 7  
pink pepper, baguette toasts, feijoa
- toasted artisan **breads** 3  
Capay Oaks arbequina xv olive oil
- creamy red kuri squash **shooter** 3  
slovenian pumpkinseed oil
- fried **cashews** 4  
crystallized ginger, pineapple mint

## FLATBREADS

- add shaved truffle to any flatbread \$5
- wild **mushrooms** 13  
caramelized onion, manchego
- Frog Hollow warren **pear** 11  
sonoma goat cheese, pignoli, buddha's hand zest
- roasted butternut **squash** 11  
Shaft blue, padron peppers, walnuts, sage

## ACCOUTREMENTS

- spicy stir fried heirloom **broccoli** 4  
garlic, chile, mirin, tamari
- roasted Capay winter **vegetables** 4  
parsnips, winter squash, gold beets, crimson turnips
- scalloped potato & vegetable **gratin** 6
- curried heirloom **eggplant** 4  
lime, coconut cream, black sesame

## INTERNATIONAL SMALL PLATES

- spanish **tapas** assortment 12  
jamón serrano, idiazabal, chorizo, grilled peppers, roasted vegetables, olives
- international **charcuterie** plate 12  
artisan & housemade cured meats, truffle mousse, toasts
- crispy duck **confit** & EutS fuyu persimmon salad 9  
baby lettuces, Indonesian long pepper, sundried cherry vinaigrette
- roasted delicata **squash salad** 7  
toasted almonds, arugula, feta, harissa shaoxing dressing
- Heirloom Organics **spinach** 6  
tricolor beets, Fior de Latte fresh mozzarella, herbed vinaigrette
- Devoto Gardens **apple** & chicories salad 8  
Shaft blue, toasted walnuts, creamy blue cheese vinaigrette
- pumpkinseed crusted local **rock cod** 12  
ginger buttered spaghetti squash, braised Knoll rapinis, herb emulsion
- butternut squash **risotto cake** 7  
romaine chiffonade, sweet pepper aioli
- swedish **meatballs** 8  
Marin Sun beef & pork, allspice, chanterelle gravy, lingonberries
- roasted chicken & apple **gyoza** 7  
shoestring sweets, stuart pecan brown butter
- pepper crusted Meyer Natural **hanger steak** 13  
russian banana fingerlings, porcini fonduta
- buttermilk fried monterey bay **calamari** 9  
indonesian tropical fruit sambal
- truffled blue cheese **fondue** 12  
Devoto Gardens davisson apple, focaccia, sugar snap peas
- slow braised Atkins Ranch **lamb** 12  
wilted winter greens, garlic herb yogurt
- Little Organic kennebec patates **bravas** 7  
crispy potato wedges, pimentón, spicy tomato chutney, garlic allioli
- Laughing Bird<sup>CF</sup> shrimp & kabocha squash **tempura** 8  
black pepper hoisin
- pan fried lacopi **brussels sprouts** 9  
roasted shallots, sunchokes, farm egg, aged sherry vinegar
- handmade potato **gnocchi** 12  
duck & porcini ragu, wild arugula, reggiano  
with white truffle, shaved tableside \$5
- prosciutto wrapped Knoll kadota **figs** 8  
Shaft blue cheese, pedro ximenez glaze

12/18/10

www.nibblerseatery.com

## A FRUIT OF MANY FINGERS

SEASONAL PRIX FIXE FEATURING HAMADA'S BUDDHA'S HAND CITRON

four course **prix-fixe** menu \$25/guest **wine pairing** \$15/guest  
prix fixe option must be taken by the entire table

### First

Heirloom Organic Gardens **mixed greens** 7  
shaved buddha's hand, sonoma goat cheese, white balsamic vinaigrette  
**Château du Rouët rosé "Cœur Estérelle", côtes de provence**

### Second

skillet fried Peruvian Lantern<sup>CF</sup> **scallops** 10  
buddha's hand julienne, baby fennel, maitake mushrooms, citron emulsion  
**Rancho Sisquoc sylvaner, flood family vineyards, santa barbara**

### Third

citron lacquered Maple Leaf **duck breast** 12  
roasted baby parsnips, buddha's hand chervil gremolata  
**Tomei zinfandel, shenandoah valley, amator**  
or  
pan roasted Lois Lake<sup>CF</sup> **pacific steelhead salmon** 11  
olive oil fregola, buddha's hand citrus salad  
**Axis pinot noir, russian river**

### Artisan Cheese (optional, \$20/couple)

Santali **asiago** pressato & Redwood Hill **camellia**  
comice pear & buddha's hand marmelada, citron shortbread  
**Losen-Bockestanz riesling beerenauselese, mosel**

### Sweet

citron **pot de creme** 6  
candied buddha's hand, citron simple syrup, fresh cream  
**Decadenza muscat alexandria, sierra foothills**

## ARTISAN CHEESES

**first selection** \$6 **additional selections** \$5

**artisan breads** \$2 **dried fruit** \$2 **truffled shortbread** \$3

Achadinha **capricious**, portuguese style olive oil rubbed goat cheese

Andante **etude**, handmade pyrenees style aged goat cheese

Azienda **tetilla**, galician semi-soft cheese with sweet milk flavors

Cypress Grove **truffle tremor**, triple crème goat with flecks of truffle

Matias **torta la serena**, buttery sheeps milk cheese with complex nutty flavor

Old Amsterdam **gouda reserve**, aged 9 months, semi-firm, hints of caramel

Rogue River **blue**, most dynamic blue in the U.S., 2009 Best in Show **add** \$1

Spring Hill **sage cheddar**, organic white cheddar with fresh sage

Synnøve **gudbrandsdalsost**, norwegian caramelized goat's whey cheese

## UPCOMING EVENTS

**International Xmas Dinner**, Saturday, December 25th  
featuring holiday foods from around the world

**Nibbling New Years** - Friday, December 31st  
3 parallel tasting menus with paired wines to usher in 2011