

Dinner Menu

Nibbles (Bite sized snacks to tempt the palate)

Assorted house marinated olives (<i>first dish is complimentary</i>)	2.75
Fried cashews with candied ginger	3.25
Assorted artisan breads with ev Spanish arbequina olive oil	2.50
and of course, our signature nibble of the day	2.00

Flatbreads (Mini ultra thin crust pizzas to share among friends)

Pork sausage , fresh mozzarella, roasted peppers & grated horseradish	9.25
Wild mushrooms , caramelized sweet onions, Shaft blue cheese & chives	9.75
Basil pesto , Bulgarian sheeps milk feta, sundried tomatoes & garlic	8.75

Smørrebrød (The quintessential Danish open faced sandwiches)

Matjes (spiced herring) on pumpernickel with cornichons, red onion & heirloom radishes †	7.75
Leverpostej (truffled liver pate) on pumpernickel with Tilsit, bacon & chanterelles †	8.75
Graved laks (cured salmon) on dark rye with creme fraiche, shaved English cucumber, fresh dill & salmon caviar †	9.75
Ribbensteg (roast pork) on dark rye with Esrom, pickled cabbage, caraway & applewood smoked bacon †	8.25
Stjerneskrud (fried sole) on dark rye with pickled onions, sliced olives & remoulade †	9.75
Ost (cream Havarti) on sunflower bread with butter lettuce, roasted shallots & honey mustard †	7.75
Rejepostej (tiger shrimp pate) on sunflower bread with fried onions, remoulade & hard cooked organic eggs †	9.25

Small Plates (Shareable small portions)

Warm Sonoma goat cheese over butter lettuce with sliced mango in a white balsamic vinaigrette	6.75
Local organic spinach salad with feta & bosc pears in a warm sherry hazelnut vinaigrette	6.25
Chopped romaine with Fuji apples, Danish blue cheese & maple glazed walnuts in an amarena cherry vinaigrette †	5.75
Smoked trout and frisee salad with satsuma mandarins & hearts of palm in a cider emulsion †	7.25
Artisan cheeses (Ask your server for our cheese menu) 3 selections 9.50 each additional selection 2.50	
Thai rock shrimp satay with pineapple, sweet peppers & a panang coconut sauce	8.75
Seared Maple Leaf duck breast with a compote of apples and dried fruit †	10.25
Steamed black mussels with ripe tomatoes, shallots & saffron in a white wine broth	8.75
Roasted & fried root vegetables with a whole grain mustard aioli	5.75
Petite Niman Ranch filet Wellington in pastry with a wild mushroom demi glace	13.75
Crispy salt cod & new potato turnovers with remoulade & lemon †	8.25
Stuffed free range chicken breast with Medjool dates & Esrom in a juniper infused gravy †	9.25
Prosciutto wrapped Kadota figs , stuffed with Shaft blue cheese & broiled, with a PX fig reduction	6.75
Pan seared Day Boat scallops over braised frisee with a tangerine pomegranate salad	11.75
Superfino Arborio risotto cake with butternut squash & Reggiano with a roasted red pepper aioli	6.25
Seared 'ahi with a light ginger soy glaze over rice noodles	11.75
Danish beef & pork meatballs with a rich caramelized onion gravy & pickled cabbage †	7.75
Flash fried langoustines with a Meyer lemon aioli	7.75
Kirsch gourmandise & amarena cherry fondue with comice pears, blue lake beans & foccacia	11.75
Panko crusted fried calamari with a housemade Indonesian sambal of citrus, tropical fruits & hot chilies	6.25
Pan roasted Niman Ranch lamb sirloin medallions over a potato pancake with a curried yogurt sauce †	11.75
Roasted chicken & apple gyoza over our house signature fried spinach with a pecan brown butter	7.25
Herb dusted fries with housemade Danish style mayonnaise †	4.75

Accoutrements (Flavorful side dishes)

Sweet potatoes brulee with nutmeg & maple sugar	3.25
Local Brussels sprouts , roasted with olive oil & parsley	3.25
Aged Vermont cheddar & fusilli macaroni gratin	3.25

At **NIBBLERS** Eatery & Wine Bar we strive to produce traditional, **artisan**, international small plate specialties from the highest quality **local** sources.

We buy primarily **organic** products, including **humanely produced** meat & dairy; support **family farms & farmers' markets**; & **recycle** where we can.

We purchase all of our fresh seafood according to the guidelines of the Monterey Bay Aquarium Seafood Watch. **Ask your server for a pocket guide.**

Look for our numerous wines made from organically grown grapes & sustainable or biodynamic farming.

Thank you for nibbling with us!

Usher in the New Year at NIBBLERS!!!
We're featuring three parallel tasting menus:
"Champagne," New Year's in Napa"
& "International Progressive"

Visit www.nibblerseatery.com for reservations

chef de cuisine/owner: daniel clayton managing chef: habib jacifi chef de patisserie: tracy leighton
corkage 10.00/magnum or larger 15.00 credit card min. \$10.00 banquet menus & take-out available service charge may be added
Ask for substitutions as often as you like/Ask for separate checks at your own risk