

Bistro Monterey
Four-Course Dinner Menu

-MONDAY-

Potato leek soup

Carmel Valley mixed greens, fuji apple slices,
sunflower seeds, balsamic dressing

Chicken parmesan with tomato sauce,
fettuccine alfredo, sautéed broccoli

-OR-

Fettuccine with tomato sauce and house made meatballs

Chef's choice of dessert

-TUESDAY-

Vegetable minestrone soup

Mediterranean salad with romaine lettuce,
cucumber, tomato, onion, feta cheese, kalamata olives

Sautéed pork tenderloin piccata with lemon caper chardonnay sauce,
roasted potatoes, seasonal vegetables

-OR-

House made tagliatelle pasta with shrimp, broccoli,
sundried tomatoes, tomato parmesan cream

Chef's choice of dessert

-WEDNESDAY-

Barley and bean soup

Caesar salad with parmesan cheese and garlic croutons

Chicken breast scaloppini, prosciutto white wine sauce
potato croquette, seasonal vegetables

-OR-

Pappardelle pasta with ham, peas, parmesan cheese cream sauce

Chef's choice of dessert

Prix Fixe \$23

-THURSDAY-

Lentil soup

Tuscan bean salad, mixed greens, bell pepper, balsamic dressing

Short ribs simmered in cabernet sauce with carrots, celery, cipollini pasta au gratin

-OR-

Tagliatelle pasta with tomato sauce, zucchini, carrots, broccoli, parmesan cheese

Chef's choice of dessert

-FRIDAY-

Vegetable soup

Spinach salad with sliced mushrooms, parmesan cheese,
almond slivers, citrus slices, red vinegar dressing

Cilantro-parmesan-crusting Salmon with lobster sauce, roasted potatoes, sautéed greens

-OR-

Fettuccine with chicken, sundried tomatoes, pine nuts
light pesto cream sauce

Chef's choice of dessert

-SATURDAY-

Barley & bean soup

Greek salad with romaine lettuce, cucumber, tomato, onion, kalamata olives,
feta cheese, red wine vinaigrette

Filet mignon medallions with green peppercorn sauce and french fries

-OR-

Ricotta and spinach ravioli with tomato sauce, parmesan cheese, basil

Chef's choice of dessert

-SUNDAY-

Lentil soup

Asian salad with cucumber, tomato, bell pepper, cilantro, sesame lime dressing

Braised beef in Barolo wine, roasted potatoes, cilantro buttered carrots

-OR-

Pappardelle pasta with wild mushrooms, tomato sauce, parmesan cheese

Chef's choice of dessert

Prix Fixe \$23