

# METRO LAFAYETTE

METRO uses local, organic & naturally-raised ingredients wherever possible.

## Raw Bar

Spicy Ahi **Tuna Poke** with cucumber salad 15.50

**Oysters** on the half shell with mignonette & lemon: West 2.95 or East 3.50 Half Dozen 16 Dozen 28

## Salads

Organic **Mixed Greens** with red wine vinaigrette 6.25 add buttermilk blue or Sonoma goat cheese 1.95

**Caesar Salad** with anchovy, shaved Reggiano & garlic croutons 9.95

**Chopped Salad** with crispy bacon, avocado, egg & buttermilk blue cheese dressing 9.95

Organic **Beet Salad** with mâche, candied walnuts & Sonoma goat cheese 9.75

**Arugula Salad** with ricotta salata, crispy artichoke hearts & citrus vinaigrette 8.75

## Small Plates

Cream of Wild Mushroom **Soup** 7.50 Cup 4.95

Crispy **Brussels Sprouts** with aioli & lemon 7.75

**Creamy Polenta** with winter mushroom ragout & chive mascarpone 9.95

Roasted Butternut Squash **Tortelloni** with sage-brown butter 11.50

**Tempura Prawns** with red pepper aioli, cucumber salad, lime & sea salt 11.50

Littleneck **Clams** with chorizo in spicy white wine tomato broth 11.50

Seared Day Boat **Scallops** with risotto & leeks 13.50

Liberty Farms crispy **Duck Meatballs** with spicy aioli 8.95

Hoisin-ginger glazed **Pork Ribs** with napa cabbage slaw 8.25

Provençal **Pate** with crostini & mixed baby greens with Dijon vinaigrette 7.75

**Cheese Plate** with Moliternino, dried figs, candied walnuts & One-Thousand Flower honey 9.50

## Entrées

**Gnocchi Parisienne** with winter vegetables & Reggiano cream sauce 15.50

Fresh **Pappardelle** with Tuscan pork ragù, San Marzano tomatoes & ricotta salata 15.95

Pan Seared local **Petrale Sole** with potato puree, haricots vert & lemon-caper beurre blanc 19.75

Grilled wild **Salmon** with oyster mushrooms, roasted baby potatoes & Pinot noir sauce 22.50

Miso glazed **Black Cod** with cilantro steamed rice, sautéed spinach & yuzu-ginger sauce 27.50

Grilled **Chicken** with ragout of gnocchi, butternut squash & fava beans 16.95

Liberty Farms **Duck Breast** with du puy lentils & Savoy cabbage 19.75

Pork Loin **Schnitzel** with braised red cabbage, fingerling potatoes & whole grain mustard sauce 18.50

Roasted Five-Dot **Tri-Tip** with potato-fennel gratin, fava beans, cherry tomatoes & Bordelaise 19.95

Braised grass-fed **Beef Short Ribs** with butter beans & gremolata 21.50

## Sides & Extras

Tempura <b>Portobellos</b>	6.50
<b>Garlic Fries</b>	
6.95	
<b>Macaroni &amp; Cheese Gratin</b>	
7.50	
Marinated <b>Olives</b>	4.25
Mashed <b>Potatoes</b>	5.00
<b>Haricots Vert</b> with Almonds	6.00

## Nightly Prix Fixe Menu \$32/person

Choose 1 from each

### First Course

Polenta, Beet Salad or Brussels Sprouts

### Entree

Schnitzel, Petrale Sole or Tri-Tip

### Glass of Wine

Chalone Chardonnay, Morgan Pinot Noir or Educated Guess Cabernet Sauvignon