



414 Calle Principal, Monterey, CA 93940

Event Planning: (831) 648-8881

Reservations: (831) 648-8880

Fax (831) 648-8241

[www.montrio.com](http://www.montrio.com)

Dinner: Sun-Thurs 5:00 to 10:00 Fri & Sat 5:00 to 11:00

Opened in March of 1995, Montrio takes its name from its downtown location and its bistro style food that highlights the three cooking influences of Italy, France and America. This restaurant is located in the delightfully restored landmark building that once housed Monterey's first fire station in 1910.

Located on the first floor, the main dining room is accented with whimsical art that creates a warm and spirited mood. The maximum seating capacity is 120 people. The open kitchen and wood-burning rotisserie are the focal point of this fun and lively bistro.

The Parker Room, located on the second floor, was named after Monterey's first Fire Chief, W.E. Parker, and overlooks the downtown area from large pane windows. This beautiful room is used for open seating when not being utilized for special events. It features its own elegant Mahogany bar and lounge area. The Parker Room accommodates up to 80 people for sit-down functions and 120 for cocktail parties and standing receptions.

The Jazz Room, found at the top of the winding staircase, may be used in conjunction with the Parker Room or by itself. The room accommodates 18 people at one table and up to 24 people at separate tables. The Jazz Room offers privacy and is ideal for small parties or business functions.

The Parker & Jazz Rooms are perfect for meetings, social gatherings and rehearsal dinners. We have available to you our innovative custom menus specifically designed for these occasions. Please contact our Event Planning Department to assist you in planning your next event with Montrio.

Jazz Room	Dinner	Sunday-Thursday \$50.00 room fee
		Friday and Saturday \$75.00 room fee

Parker Room	Dinner	Sunday-Thursday \$100.00 room fee
		Friday and Saturday \$150.00 room fee

Group Luncheons & Special Event Weekends: Please inquire about fee



## Directions to Montrio Bistro Restaurant

### Coming from 1 South (Carmel, Pebble Beach etc.)

Take the Munras Ave. Exit, be in the left lane and make a left at Soledad Drive. (First Light) Be in the right lane and make the first right onto Pacific. Follow Pacific Street downhill through four stoplights. Turn right at the fourth stoplight onto Franklin St. and make the first right onto Calle Principal. Montrio is on the right hand side.

### Coming from 1 North (Santa Cruz, etc.)

Take the Del Monte Exit, be in the left lane and follow it into downtown Monterey. Make a left at Calle Principal (The Portola Plaza will be on the right and the Marriott on the left). We are on the right hand side of the second block.

### Coming from The Hyatt (@ Aguajito Rd. & Sloat Rd.)

When at the Main Entrance stoplight to the Hyatt, continue straight through the intersection on Sloat Road. Follow Sloat Road to the first stoplight and turn left onto Del Monte Blvd. Stay in the left hand lane of Del Monte Ave. all the way into downtown Monterey (only a few minutes.) Turn left onto Calle Principal. Montrio is on the second block on the right hand side (just past the Marriott Hotel.)

### Coming from Highway 68 (Salinas, San Jose etc.)

Take the Monterey Exit and be in the right lane. Make the first right at Camino Aguajito, get into the left lane and make a left at the end of the street onto Del Monte Ave. Stay in the left lane and follow the street into downtown Monterey. Take a left at Calle Principal (The Portola Plaza is on the right and the Marriott is on the left). Montrio is the right of the second block.

### Coming from Cannery Row (New Monterey, etc.)

Take Lighthouse Ave. and veer to the right before the bridge. (Do not go through the tunnel.) Take the third left onto Franklin St. and then the first right onto Calle Principal. Montrio is on the right hand side of the street.



Pre-Fixe Dinner Menu  
92- Per Person (Plus Tax & Gratuity)

**Please Note:** All events selecting menus above \$65 pp include a personal menu planning meeting with our Chef Tony Baker (subject on availability). He will be able to make seasonal suggestions and with the flow of your menu, often creating seasonal dishes just for your group using local ingredients available at the time of your event. In addition our in house wine expert will be able to work with Chef Tony to offer some incredible wine pairing suggestions. Montrio Bistro has an incredible wine list and has access to additional highly sought after wines that can be brought in just for your group to make it extra special.

Appetizers: Please select three from our A la Carte List

First Course: (Please Select One)

- Charred Fillet Mignon Carpaccio with Pickled Baby Vegetables and a Ginger Anise Vinaigrette
- Foie Gras, Truffle and Pistachio Terrine Served with Toasted Brioche and Apple Pear Chutney
- Breast of Quail with Wilted Endive and a Chocolate Almond Jus
- Roasted Eggplant and Vegetable Terrine with Goat Cheese Surrounded by Tomato Vinaigrette

Second Course: (Please Select One)

- Monterey Bay Red Abalone Pan Roasted and Served over a Potato, Green Bean and Truffle Salad with Lemon Butter (\$7.50 supplement, always harvested the day of your event, very special)
- Dungeness Crab and Lobster Tower with Scallion Pasta and Cherry Tomatoes
- Pan Roasted Diver Scallop served over a Truffle Corn and Potato Hash
- Seared Rare Ahi Tuna served over a Foie Gras-Pea Risotto with Micro Celery and Veal Glaze

Intermezzo: (Please Select One)

- Cucumber Gin Sorbet with Juniper Tuille
- Strawberry, Pepper and Lime Sorbet
- Lemon Basil Sorbet with Black Pepper Tuille
- Red Wine Granite with Parmesan Chard

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Entrée Choice: (Please Select Two)

- Pan Seared "Brick" of Prime New York served over a Seasonal Wild Mushroom and Fresh English Pea Risotto with a Madeira Reduction
- Grilled Filet Mignon topped with Hudson Valley Foie Gras served over Braised Potato and Wilted Spinach with a Truffle Scented Reduction
- Natural Veal Rack Chop served over Sweet and Sour Cabbage with Vande Rose Smoked Bacon and a Apple Gastrique
- Pan Roasted California Striped Bass served over Sweet Pepper Confit with a Lobster Broth and Saffron Potatoes
- Seared Rare Ahi Tuna served over Haricot Vert and Butter Poached Yukon Potatoes with a Nicoise Olive Reduction

Desserts: (Please Select One)

- Triple Chocolate Tower with Hazelnut Crunch, White Chocolate-Cocoa Nib Ice Cream with Salted Caramel Sauce
- Warm Bittersweet Chocolate Soufflé Cake with Fresh Mint Ice Cream and White Chocolate-Raspberry Anglaise
- Passion Fruit Baked Alaska with Toasted Coconut Meringue, Vanilla Bean-Lime Infused Tropical Fruit Compote
- Vanilla Bean Vacherin with Spiked Raspberry Compote, Bittersweet Chocolate Sorbet and Mango Coulis



## A la Carte Appetizers

### Hot Appetizers

(Per Piece Price - Minimum order of 20 pieces)

- Crispy Watsonville Artichoke Hearts with Lemon Aioli .....2-
- Duck Confit Wrap with Roasted Garlic and Sea Salt.....3-
- Crispy Calamari with Chile-Citrus-Basil Aioli .....2-
- Oatmeal Crusted Crispy Brie with Red Current Citrus Dip.....2-
- Broccoli Hummus on Focaccia with Oven Dried Tomatoes .....2-
- Crispy Wontons
  - with Wild Mushrooms, Goat Cheese & Herbs ..... 2.5
  - with Ginger and Crab with Honey Dipping Sauce ..... 3-
- Dungeness Crab Fritters with Spicy Remoulade..... 3.5
- Sesame Chicken Strips with Honey-Mustard Dipping Sauce .....2-
- Crispy Polenta Points with Oven Dried Tomato Pesto .....2-
- Eggplant, Mozzarella and Red Onion Cannelloni on Garlic Toast Points .....2-
- Crispy Prawns wrapped in Pancetta with Rosemary  
Lemon Vinaigrette..... 3.5
- Rosemary Skewered Marinated Lamb Tenders ..... 3.5
- Mushroom, Prosciutto and Arugula Crostini with Parmesan .....2-
- House made Pizzas of:
  - Tomato, Mozzarella and Fresh Basil.....2-
  - Wild Mushrooms, Garlic, Apple Smoked Bacon  
and Mozzarella.....2-

### Cold Appetizers

(Per Piece Price - Minimum Order of 20 Pieces)

- Bruschetta of Tomato-Basil with Mozzarella ..... 2.5
- (Platter) Grilled Vegetable Crudities with Rosemary Aioli ..... 2.5
- Pacific Oysters on the half shell with Sherry-Cucumber Mignonette..... 3-
- Ahi Tuna Tartar Cones with Fennel Pollen ('passed' only)..... 3.5
- (Seasonal) Bosc Pear with Roquefort and Walnuts..... 2.5
- Smoked Salmon Dill on Brioche .....3-
- Local Goat Cheese, Oven Dried Tomato Vinaigrette on House Bread.....2-
- Cheese Display: Point Reyes Blue, Laura Chennel Chevre, Tillamook Cheddar  
and Brie du Meaux with Assorted Breads & Crackers .....6-

