



414 Calle Principal, Monterey, CA 93940

Event Planning: (831) 648-8881

Reservations: (831) 648-8880

Fax (831) 648-8241

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 Lunch Menu
19- Per Person (Plus Tax and Gratuity)

Entrees: (Please Select Two)

-Rotisserie Chicken Caesar Salad
with Oven Dried Tomatoes, and Garlic-Parmesan Croutons

-Grilled Salmon Salad
with Vegetable Quinoa and an Orange Pine Nut Relish

-Grilled Albacore Tuna Nicoise with Garlic Toast

-Oven Roasted Portabella Mushroom
served over Polenta with a Ragout of Vegetables

-Grilled Chicken Breast Sandwich with Brie,
Red Onions, and Watercress served with French Fries

-Fusilli Pasta with Grilled Skirt Steak,
Mushrooms, Peas, Oven Dried Tomatoes and
Roasted Garlic Blue Cheese Cream

-Grilled Loin of Pork with an Apple-Pear-Currant Compote
over Roasted Garlic Whipped Potatoes and Seasonal Vegetables

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Iced Sport Tea or Coffee Included



Pre-Fixe Lunch Menu  
29- per Person (Plus Tax and Gratuity)

Salads:

(Please Select One)

- Field Greens with a Mustard Vinaigrette and Tomato Relish
- Romaine Hearts with Caesar Dressing and Garlic-Parmesan Croutons

Entrees:

(Please Select Two)

- Fusilli Pasta with Grilled Skirt Steak, Mushrooms, Peas, Oven Dried Tomatoes and Roasted Garlic Blue Cheese Cream
- Grilled Mahi Mahi served over Crispy Polenta with French Beans, Olives, Capers, and Fresh Tomatoes Topped with an Oven Dried Tomato Pesto
- Rotisserie Range Chicken over Roasted Garlic Whipped Potatoes with French beans, tomatoes, and mushrooms
- Oven Roasted Portabella served over Polenta with a Ragout of Vegetables
- Grilled Loin of Pork with an Apple-Pear-Currant Compote over Roasted Garlic Whipped Potatoes and Garlic Spinach

Dessert

(Please Select One)

- Montrio Classic Crème Brulee
- Chef's Choice Fresh Fruit Sorbet with Fruit Compote
- Valrhona Flourless Chocolate Cake with Vanilla Bean Ice Cream
- Warm Granny Smith Apple Tart with Vanilla Bean Ice Cream

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Iced Sport Tea or Coffee Included



Pre-Fixe Dinner Menu
34- per Person (Plus Tax and Gratuity)

Salads: (Please Select One)

- Field Greens with Mustard Vinaigrette
- Romaine Hearts with Caesar Dressing and Garlic-Parmesan Croutons

Entrees: (Please Select Two)

- Oven Roasted Portabella Mushroom
served over Polenta with a Ragout of Vegetables
- Fusilli Pasta with Grilled Skirt Steak,
Mushrooms, Peas, Oven Dried Tomatoes and
Roasted Garlic Blue Cheese Cream
- Grilled Herb-Crusted Chicken Breast with an Artichoke Mozzarella Risotto,
Baked Tomato Stew and Garlic Spinach
- Medallions of Natural Pork with Sautéed Spinach, Garlic Whipped Potatoes
and a Blackberry Apple Reduction
- Grilled Pacific Swordfish over Lemon Leek Risotto and
Topped with a Grilled Shitake Mushroom Relish

Dessert: (Please Select One)

- Montrio Classic Crème Brulee with Oatmeal Thin
- Warm Granny Smith Apple Tart with Vanilla Bean Ice Cream
- Chef's Choice Fresh Fruit Sorbet with Fruit Compote

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Iced Sport Tea or Coffee Included



Pre-Fixe Dinner Menu  
44- Per Person (Plus Tax and Gratuity)

Appetizers: (Please Select Two)

- Crispy Calamari with Chile-Citrus-Basil Aioli
- Oatmeal-Crusted Brie with Red Currant Citrus Glaze
- Eggplant, Mozzarella and Red Onion Cannelloni on Garlic Toast Points
- Pizzas: Tomato Basil or Mushroom with Apple Smoked Bacon
- Sesame Chicken strips with Honey-Mustard Dipping Sauce

Salads: (Please Select One)

- Field Greens with a Mustard Vinaigrette and Tomato Relish
- Romaine Hearts with Caesar Dressing and Garlic-Parmesan Croutons
- Organic Beet Salad with Field Greens, Granny Smith Apples, Candied Walnuts and Feta Cheese

Entrees: (Please Select Two)

- Grilled Wild Salmon (seasonal), over Maple Carrots and Yukon Gold Potatoes with Tarragon-Cider Butter
  
- Grilled Shrimp over Penne Pasta with Fire Roasted Tomatoes, Baby Artichokes, Leeks and a Smoked Bacon and Roasted Garlic Cream
  
- Oven Roasted Chicken served over Garlic Whipped Potatoes with Green Beans and Mushrooms
  
- Grilled Natural Pork Chop with Roasted Garlic Whipped Potatoes, Sautéed Spinach and Apple Pear Compote
  
- Pesto-Rubbed Prime Sirloin Steak with Roasted Garlic Whipped Potatoes, Roasted Onions, Cherry Tomatoes and Spinach with a Balsamic Reduction
  
- Grilled Mahi Mahi served over a Toasted Almond-Green Onion Risotto with Sweet Pepper Vinaigrette and Baby Arugula

Dessert: (Please Select One)

- Montrio Classic Crème Brulee
- Valrhona Chocolate Cake with Vanilla Bean Ice Cream and Raspberry Coulis
- Warm Granny Smith Apple Tart with Vanilla Bean Ice Cream

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Iced Sport Tea or Coffee Included



Pre-Fixe Dinner Menu
52 Per Person (Plus Tax and Gratuity)

Appetizers: (Please Select Two)

- Crispy Calamari with Chile-Citrus-Basil Aioli
- Crispy Dungeness Crab Fritters with Spicy Remoulade
- Tomato Basil Bruschetta with Roasted Garlic and Mozzarella
- Eggplant, Mozzarella and Red Onion Cannelloni on Garlic Toast Points
- Ahi Tartar Cones with Fennel Pollen
- Sesame Chicken Strips with Honey-Mustard Dipping Sauce

Salads: (Please Select One)

- Field Greens with Mustard Vinaigrette
- Caesar Salad with Garlic-Parmesan Croutons
- Organic Beet Salad with Field Greens with Granny Smith Apples, Walnuts and Feta Cheese

Entrees: (Please Select Two)

- Grilled Mahi Mahi served over a Toasted Almond-Green Onion Risotto with Sweet Pepper Vinaigrette and Baby Arugula
- Marinated Lamb T-Bone Chops with Roasted Garlic Whipped Potatoes, Roasted Onions, Spinach and Whole Grain Mustard Reduction
- Muscovy Duck Breast with Spiced Potato Gratin, Sautéed Spinach, and Sundried Cherry Reduction
- Grilled Certified Angus New York Steak with Roasted Garlic Whipped Potatoes, Sautéed Mushrooms, and Red Wine Reduction
- Grilled Wild Salmon (seasonal), over Maple Carrots and Yukon Gold Potatoes with Tarragon-Cider Butter
- Oven Roasted Chicken served over Garlic Whipped Potatoes with Green Beans and Mushrooms

Dessert: (Please Select One)

- Montrio Classic Crème Brulee
- Flourless Chocolate Cake with Vanilla Bean Ice Cream
- Vanilla Bean Cheesecake with Berry Compote
- White Chocolate Bread Pudding with Passion Fruit Ice Cream

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Iced Sport Tea or Coffee Included



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

Appetizers: Please select three from our A la Carte List

First Course: (Please Select One)

- Pan Roasted Diver Scallop served over a Truffle Corn and Potato Hash
- Roasted Prime New York carved over a Wild Mushroom Pea Risotto
- Roast Quail with an Apricot and Thyme Stuffing served over a warm Endive and Bacon Salad with Walnut Vinaigrette
- Crab and Lobster Bisque with a Dungeness Crab Relish
- Marinated Loin of Venison served over Wild Mushrooms and Polenta Croutons

Salads: (Please Select One)

- Field Greens with Mustard Vinaigrette
- Caesar Salad with Garlic Parmesan Croutons
- “Bistro Salad” of Baby Spinach, Point Reyes Blue Cheese, Tomatoes & Bacon

Entrees: (Please Select Two)

- Grilled Wild Salmon (seasonal) over Maple Carrots and Yukon Gold Potatoes with Tarragon-Cider Butter
- Pan-Roasted California Striped Bass over Lemon Whipped Yukon Gold Potatoes, Grilled Scallion Vinaigrette & Baby Spinach
- Filet Mignon Medallions layered with Buttered Jumbo Shrimp with Béarnaise, Braised Potatoes and Spinach
- Grilled Certified Angus New York Steak with Roasted Garlic Whipped Potatoes, Sautéed Mushrooms and Red Wine Reduction
- Grilled Rack of Lamb served over Roasted Garlic Gratin Potatoes, Braised Fennel, and Oven Dried Tomato Lamb Glaze
- Pancetta wrapped Free Range Chicken with Truffles, Braised Cabbage, and Potatoes with Madeira Reduction

Desserts: (Please Select One)

- Montrio’s Classic Crème Brulee
- White Chocolate Bread Pudding with Passion Fruit Ice Cream
- Molten Chocolate Cake with Vanilla Bean Ice Cream and Caramelized Banana
- Vanilla Bean Cheesecake with Berry Compote

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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 Aioli2-
- Duck Confit Wrap with Roasted Garlic and Sea Salt.....3-
- Crispy Calamari with Chile-Citrus-Basil Aioli2-
- Oatmeal Crusted Crispy Brie with Red Current Citrus Dip.....2-
- Broccoli Hummus on Focaccia with Oven Dried Tomatoes2-
- 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 Sauce2-
- Crispy Polenta Points with Oven Dried Tomato Pesto2-
- Eggplant, Mozzarella and Red Onion Cannelloni on Garlic Toast Points2-
- Crispy Prawns wrapped in Pancetta with Rosemary
Lemon Vinaigrette..... 3.5
- Rosemary Skewered Marinated Lamb Tenders 3.5
- Mushroom, Prosciutto and Arugula Crostini with Parmesan2-
- 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 Brioche3-
- 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 & Crackers6-

