

METRO LAFAYETTE

Snacks--Small Plates--Starters

Warm Marinated Olives	5				
Black and White Truffle Fries	9	Garlic Fries	6.5	Sweet Potato Fries	7
Oysters on the half shell with Champagne mignonette	West Coast or East Coast	3/4			
Spicy Ahi Tuna Poke	cucumber salad & sesame cracker (Avocado Poke add \$3)	19			
Dungeness Crab Parfait	with Navel oranges, avocado, red onion & English cucumber puree	18			
Organic Carrot Ginger Soup	with cilantro puree	7/10			
Wild Mushroom Bisque	with truffle oil	12			
Crispy Brussels Sprouts	lemon & roasted garlic aioli	9			
Grilled Delta Asparagus	with poached egg, arugula pesto & black lava salt	11			
Skyhill Farms goat cheese stuffed Piquillo Peppers	with prosciutto, watercress & aged balsamic	11			
Meatballs	in spicy San Marzano tomato sauce with shaved Grana Padano & grilled levain	14			
Crispy Duck Confit Springrolls	with sweet chili-garlic dipping sauce	13			
Lobster Mac & Cheese	with fontina, gruyere, mascarpone & poached Maine lobster	18			
Charcuterie Plate	Prosciutto di Parma, Olympia Provisions Finocchiona, & Duck liver mousse	16			
Cheese Selection:	Estero Gold (California Cow) D’Affinois (France Cow) Bayley Hazen Blue (Vermont Cow)	7ea			

Salads

Organic Mixed Greens	with red wine vinaigrette	add buttermilk blue or Skyhill goat cheese+2	8
Caesar Salad	with anchovy, Grana Padano & garlic croutons	10	
Chopped Salad	with crispy bacon, crumbled blue, avocado, egg & buttermilk blue cheese dressing	12	
Organic Kale Salad	with dried cranberries, pumpkin seeds, red onions & buttermilk dressing	11	
Roasted Beet Salad	with arugula, goat cheese, shaved fennel, candied pecans & Sherry vinaigrette	13	

Entrées

Gnocchi Parisienne	with Chanterelles, King Trumpets & truffle butter	24
Fresh Pasta Bolognese	ragout of beef & pork, pancetta, tomatoes & Grana Padano	19
Roasted King Salmon	with spring vegetable medley & lemon velouté	29
Miso-glazed Black Cod	with soba noodles, sautéed spinach, mushrooms & sesame-ginger soy	32
Pan-seared Petrale Sole	with sautéed spinach, mashed potatoes & beurre blanc	24
Crispy Liberty Farm Duck Confit	with Kumquat gastrique & frisee salad with Balsamic-citrus vinaigrette	18
Pork Loin Schnitzel	with braised red cabbage, roasted fingerling potatoes & whole grain mustard sauce	22
Crispy Rosie’s Chicken Breast	with country gravy, mashed potatoes & sautéed organic rainbow carrots	20
Grilled Five Dot Ranch Ribeye Steak	with port wine reduction & smashed fingerlings	33
Braised Short Ribs	with organic Anson Mill polenta, rainbow swiss chard & gremolata	27
Five Dot Ranch grass-fed Metro Burger	with fries	14