

To Start

Roasted Pumpkin Soup

braised short rib, maple yogurt, pumpkin seeds 13

Cured Goossen Farm's Trout

pickled vegetables, crispy shallots, spicy mayo, seaweed 16

Ontario Grass Fed Steak Tartare

Kozlik's mustard, horseradish, malt vinegar mayo 17

Meatballs

beef & pork, K2 Milling polenta, tomato sauce 19

Seared Scallops

cauliflower, charred onion, pancetta, walnut butter 20

To Share

Blackbird Bakery Bread

house cultured butter 9

Endive Salad

goat cheddar, speck, honeycrisp apple, cider dressing 15

Kale Salad

anchovy dressing, pecorino 13

Ontario Burrata

poached pear, thyme, buckwheat-almond streusel
grilled sourdough 22

Beer Battered Sweet Potato

salsa verde, hazelnuts, espelette pepper 14

Maple Cured Foie Gras

apple, brown butter, milk bread, cranberry 23

Montecito Board

Canadian cheeses & charcuterie 35

Pizza

Ontario Margherita

tomato, basil, buffalo mozzarella 16

Spicy Salami

fontina, tomato, banana peppers, pecorino 18

Sweet Potato Pizza

pumpkin seed pesto, red onion jam, ricotta, chili 17

Mains

Montecito Chicken

New Farm greens, salsa verdé 25

Fogo Island Cod

warm tartar sauce, bacon, sweet potato, turnip 34

Wild Salmon

brussel sprouts, potato fondant, squash puree, beurre blanc 36

Alberta Lamb Sirloin

acorn squash, cashew green curry, chili oil 35

Ontario Grassfed Striploin

braised short rib, celery root, cippolini, heirloom carrots 38

Shellfish Cioppino

mussels, clams, snow crab, tomato, pickled chili,
roasted garlic sourdough 37

Smoked Perth County Pork Chop

braised peppers, roasted apples 28

Cumbrae Farm's Beef Skirt Steak

sunchoke puree, pickled cauliflower, charred onion 30

Pasta

Northern Woods Mushroom Tortelloni

mushroom broth, mascarpone, grana padano 28

Fogo Island Snow Crab Sopresini

tarragon, cauliflower, vermouth beurre blanc 30

Squash Gnocchi

brown butter, hazelnuts, nutmeg 26

Slow Cooked Pork Ragu

catavelli, spinach, grana padano 27

PLEASE INFORM US OF ANY
FOOD ALLERGIES OR DIETARY RESTRICTIONS
SO WE MAY DO OUR BEST TO ACCOMODATE

For The Table

Whole Fried Goossen Farm's Trout

napa cabbage slaw
65

Cumbrae Farms 45-Day

Dry Aged Ribeye

garlic-herb butter
34 oz 135 40oz 150

Both dishes are carved and served family style
with a choice of two sides from below.

Sides

Montecito Potatoes

rosemary, pecorino 9

Northern Woods Mushrooms

black garlic-maple vinaigrette, scallions 10

Warm Spaghetti Squash

ginger-habanero dressing, puffed rice, mint 9

Creamed Brussel Sprouts

double smoked bacon, shallot, grainy mustard 9

Executive Chef: Matt Simpson

Sous Chef: Martin Hendrie

Sous Chef: Andrew Russell

Sous Chef: Chul Hwang

An 18% Service Charge Will be Added to
Parties of 7 or More

Feeling Social?
[@montecitotoronto](#)

Montecito Cocktails

Ginger Mad (Ginger Smash) 14

Bulleit Bourbon, Briottet Gingembre, Amaro Montenegro, basil, lemon

Film Noir 15

Ron Zacapa 23, house vermouth, Briottet Violette, bitters

The French Word 15

Green Chartreuse, Luxardo Maraschino, Tanqueray Gin, lime, prosecco, fresh thyme

Bisongrass 13

Zubrowka Vodka, basil liqueur, cucumber, lime juice, ginger ale

Bitter Monk 14

Crown Royal, Yellow Chartreuse, Benedictine, Amaro dell' Erborista

Peach G&T 15

St George Gin, Briottet Pêche, local peach, rosemary

Cantina Mule 15

Casamigos Blanco, Campari, lime juice

Draft Beer 16oz

Beaus, Lagered Ale 8

Guinness, Stout 8

Mackinnon Brewing, Red Fox Ale 8

Steamwhistle, Pilsner 8

Collective Arts Cherry Cider, Dry 9

Bottled Beer & Cider

Steel Town Cider Co. 'Session Cider' 500mL 12

Anchor Steam, Ale 9

Collective Arts, State of Mind IPA 8

Coors Light, Lager 8

Heineken, Lager 9

Mill Street Organic, Lager 8

Modelo Especial, Pilsner 9

Beck's (non-alcoholic) 6

Situated in the heart of the city, Montecito brings clean and simple California cuisine to the Toronto community.

We create seasonal offerings which are farmed, fished or foraged in a sustainable manner and we let food be food.

Our focus on both local and national partnerships, allows us to showcase the best of Canada from coast to coast.



DINNER
FALL 2017