

Starters

Kale Salad

anchovy dressing, pecorino 13

Blackbird Bakery Bread

house cultured butter 9

Northern Woods Mushroom Soup

speltberries, sweet peas, wild leeks 14

New Farm Green Salad

crispy chickpeas, heirloom carrots,
hemp hearts, shallot vinaigrette 11

Ontario Grass Fed Steak Tartare

Kozlik's mustard, horseradish, malt vinegar mayo 16

Whipped Ricotta

cucumber, strawberry, grilled onions, hazelnut,
toasted oat lavash 15

Montecito Board

Canadian cheeses & charcuterie 35

Meatballs

beef & pork, K2 Milling polenta, tomato sauce 19

B.C. Albacore Tuna Crudo

verjus, cucumber, chili, mint 17

Seared Scallops

asparagus, gribiche, crispy rye, cold pressed sunflower oil 19

Pizza

Ontario Margherita

tomato, basil, buffalo mozzarella 15

Spring Green Pizza

guanciale, nettle pesto, buffalo mozzarella, lemon 16

Roasted Chicken

fontina, banana pepper, tomato, sesame crust 18

Mains

Montecito Chicken

New Farm greens, salsa verdé 25

Fogo Island Cod

spring peas, double smoked bacon, lemon balm 34

Goossen Farm's Trout

ramps, spring vegetables, leek top pesto 29

Dorset Lamb Saddle

eggplant, fennel, chili, confit garlic & rosemary jus 36

Ontario Grassfed Striploin

chimmichurri, beef fat onions, wild mushrooms, sherry jus 37

Wild Salmon

globe artichokes, potato pancake,
crème fraîche, salmon roe vinaigrette 38

Perth County Pork Belly

white beans, tomatillo, espelette broth 27

Cumbrae Farm's Beef Skirt Steak

romesco, potatoes, grilled spring onion 29

Pasta

Ricotta Trianglioni

peas, pancetta, pecorino, mint 27

B.C. Mussel Tagliatelle

spiced pork sausage, oregano, smoked butter 29

Potato Gnocchi

charred tomato, buffalo mozzarella, basil 25

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

For The Table

Crown Roasted Duck

soy-rhubarb glaze, wild leek kimchi,
scallion rice, lettuce wraps
78

Cumbrae Farms 45-Day 32 oz Dry Aged Ribeye

garlic-herb butter & a choice of two sides from below
135

Both dishes are carved and served family style.

Sides

Montecito Potatoes

rosemary, pecorino 9

Roasted Oyster Mushrooms

black garlic-maple vinaigrette, scallion 11

Grilled Asparagus

garlic, anchovy 9

Sugar Snap Peas

buttermilk dressing, mint 8

Executive Chef: Matt Simpson

Sous Chef: Martin Hendrie

Sous Chef: Andrew Russell

Sous Chef: Amit Bangar

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

**Feeling Social?
@montecito_to**

Montecito Cocktails

Eau de Vie 14

Beefeater 24, Tanqueray 10, Lillet, grapefruit bitters

Rhubarb Lemonade 15

Alberta Spring Rye, local rhubarb, sage

Campari Bandit 13

Tanqueray, Cynar, Carpano Antica, Dolin Blanc

Margarita Vert 14

Casadores Reposado, Green Chartreuse, Pellegrino
Pompelmo

Bisongrass 13

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

Bitter Monk 15

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

Savoury G&T 14

Tanqueray 10, Capo Capo, pomegranate, thyme

Cantina Mule 15

Tromba Añejo, Campari, lime juice

The 622 24

Hibiscus Syrup, Tarragon, Orange Bitters, Champagne

Draft Beer 16oz

Beaus, Lagered Ale 8

Guinness, Stout 8

Honkers Ale, English Bitter 8

Steamwhistle, Pilsner 8

KW Cranberry Cider, Dry 9

Bottled Beer & Cider

Anchor Steam, Ale 9

Collective Arts, Rhyme & Reason Ale 8

Coors Light, Lager 8

Heineken, Lager 9

Mill Street Organic, Lager 8

Modelo Especial, Pilsner 9

Sierra Nevada, Pale ale 9

Beck's (non-alcoholic) 6

KW Craft Cider, Dry 9

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
June 2017