

METRO LAFAYETTE

3524 Mt. Diablo Boulevard, Lafayette, CA 94549
925/284-4422

*Contact
is Erika*



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Hours and Reservations

Dining, Drinks and Happy Hour

HOURS: Metro is open seven days a week from 11:00am to 11:00pm. The bar is open until midnight. Lunch is served daily from 11:00am-3:30pm. Brunch and lunch are served weekends 11:00am-3:30pm. Dinner service begins at 3:30 daily.

Monday through Friday from 3-6pm, Metro offers a Happy Hour with discounted beverage prices, a cocktail of the day and happy snack.

HOLIDAY HOURS:

Metro will be open on Christmas Eve during abbreviated operating hours and closed Christmas Day. We will be open for dinner starting at 3:30 on New Year's Day.

Reservations

Please call 925.284.4422 ext. 3 for reservations, or to make a reservation online, please click on this link: [Online Reservations](#)

New Year's Eve Reservations

For its New Year's Eve celebrations, Metro offers a special prix fixe menu, in addition to our regular menu. For a preview of our 2015 menu and prix fixe, click here. For reservations please call 925.284.4422 ext. 3 or click this link to make an [Online Reservations](#)

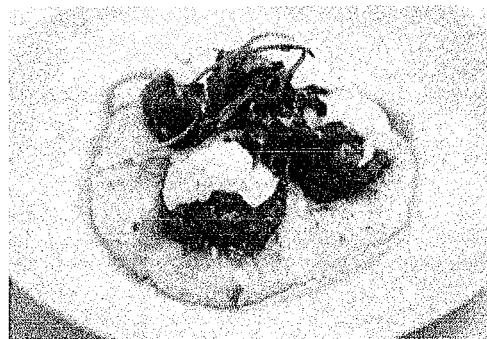
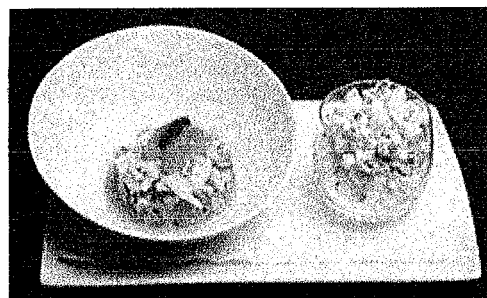
Private Functions

Metro Lafayette has four separate dining spaces to accommodate parties from 25 to 300.

The Bar – Metro has a full bar which offers complete menu service from 11:00am-9:00pm weekdays, 11am-11pm Friday and Saturday, and a special late night bar menu daily.

Outdoor Patio – Metro's fully enclosed patio seats up to 150 guests in a tree-shaded, umbrella-lined, outdoor dining area. Heaters are available on cool evenings. In winter, our patio is partially tented to offer a private dining space for up to 40 guests.

Private Dining Room with Fireplace - Our private dining



room accommodates parties up to 70 and is fully private when partitioned off by curtain.

Sunroom – Metro’s semi-private sunroom is located between the bar and the patio and will accommodate up to 40 guests.

Restaurant Exclusive- Metro Lafayette is available for exclusive private events on select days agreed upon by management. The maximum seating capacity for private events is 300 guests in summer and 150 guests during winter months.

To make arrangements for your private functions, please call Erika at 925.284.5069 or email erika@metrolafayette.com. To view our special event menus, please see below:

Sample Special Event Menus

- Prix Fixe Brunch Menu
- Prix Fixe Lunch Menu
- Prix Fixe Dinner Menu
- Passed Hors d'oeuvres Menu

Credit Cards

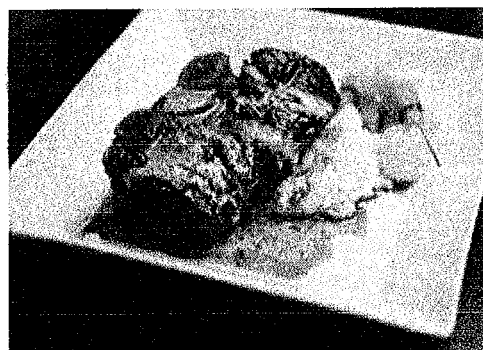
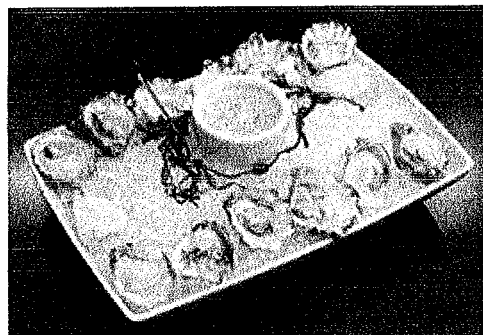
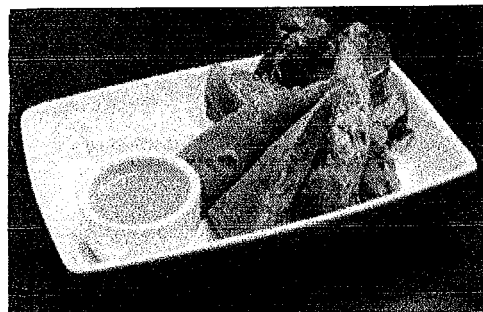
We gladly accept Visa, MasterCard, and AmericanExpress.

Location

Metro is located at 3524 Mt. Diablo Blvd. in the Plaza Center between First Street and Moraga Road. We are across the parking lot from Whole Foods Market in between Jackson's Wine and Spirits and Bank of America.

Parking

Parking is available adjacent to the building.



METRO LAFAYETTE

PRIX FIXE LUNCH MENU OPTION 1

\$28 PER PERSON++

Grilled Thai Curry Chicken Salad
with nappa cabbage-rice noodle salad, lemongrass & peanuts

OR

Fresh Tagliatelle Bolognese
with beef, pork & pancetta, tomato, red wine & fresh Parmigiano-Reggiano

OR

Wild Fish Tacos
with salsa verde, avocado, lime crema & mixed greens

Blueberry Bread Pudding
with crème Anglaise

OR

Fudge Brownie Bar
with whipped cream and honeycomb crisp

OR

Salted Caramel Pot de Crème
with whipped cream

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Weaver's Organic Coffee or Numi Organic Tea

METRO LAFAYETTE

PRIX FIXE LUNCH MENU OPTION 2

\$34 PER PERSON++

Pan-seared Petrale Sole
with whipped potatoes, organic snap peas & citrus beurre blanc

OR

Dungeness Crab Salad
on butter lettuce with avocado, grapefruit & citrus vinaigrette

OR

Gnocchi Parisienne
with delta asparagus, English peas, Meyer lemon & spinach cream

Blueberry Bread Pudding
with crème Anglaise

OR

Fudge Brownie Bar
with whipped cream and honeycomb crisp

OR

Salted Caramel Pot de Crème
with whipped cream

*

Weaver's Organic Coffee or Numi Organic Tea

METRO LAFAYETTE

PRIX FIXE DINNER MENU OPTION 1

\$45 PER PERSON

Organic Asparagus & Spring Onion Soup
with charred scallion puree

OR

Mixed Greens
with red wine vinaigrette & buttermilk blue or goat cheese

OR

Crispy Brussel Sprouts
with lemon & aioli

Mary's Fried Chicken
with mashed potatoes, sautéed Happy Boy rainbow chard & country gravy

OR

Pork Loin Schnitzel
with braised red cabbage & fingerling potatoes with whole grain mustard sauce

OR

Pan-seared Petrale Sole
with whipped potatoes, organic snap peas & citrus beurre blanc

Blueberry Bread Pudding
with crème anglaise

OR

Fudge Brownie Bar
with Chantilly cream and honeycomb brittle

OR

Butterscotch Pot de Crème
with salted caramel

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Weaver's Organic Coffee or Numi Organic Tea

(option to add Gnocchi Parisienne to either menu for a vegetarian option)

METRO LAFAYETTE

PRIX FIXE DINNER MENU OPTION 2

\$55 PER PERSON

Calabrian Meatballs

in spicy San Marzano tomato sauce with Parmesan & grilled levain

OR

Caesar Salad

with anchovy, shaved Parmigiano-Reggiano & garlic croutons

OR

Kale Salad

with dried cranberries, pumpkin seeds, red onions & buttermilk dressing

Roasted Five Dot Ranch New York Steak

with chimichurri sauce & arugula salad

OR

Braised Lamb

with spinach pappardelle, Happy Boy carrots, leeks & gremolata

OR

Grilled Swordfish

with couscous, marinated olives, preserved lemon & chermoula

Blueberry Bread Pudding

with crème anglaise

OR

Fudge Brownie Bar

with Chantilly cream and honeycomb brittle

OR

Butterscotch Pot de Crème

with salted caramel

*

Weaver's Organic Coffee or Numi Organic Tea

For more information please contact erika@metrolafayette.com or 925/284-5069



Metro Lafayette is pleased to offer a selection of passed appetizers for your party. Minimum order is 10 pieces per item.

\$5.50 each:

Metro Sliders

Five Dot Ranch grass-fed beef on soft roll with house-made Treasure Island sauce

Dungeness Crab Cake with seasonal garnish

\$4.50 per piece:

Tuna poke tartare on sesame rice crackers

Calabrian Meatballs in spicy San Marzano tomato sauce with shaved parmesan

Grilled shrimp skewers with lemon aioli

Chilled Shrimp with cocktail sauce

Crispy Gulf prawns with roasted red pepper aioli

\$4.00 per piece:

Grilled Thai chicken skewers with sweet chili sauce

House-made flatbread with arugula pesto, prosciutto & parmesan

Mini croque monsieurs with Niman ham, gruyere & mornay

Duck mousse pate on crostini with pickled onions and cornichons

Mini seasonal vegetarian bruschetta with goat cheese & caramelized onions

\$3.25 per piece:

Gruyere cheese gougeres (minimum order of two dozen)

Rosemary white bean puree with greens on crostini (vegetarian)

\$7.50 per person

Cheese plate with three cheeses, membrillo & Acme walnut bread

Charcuterie platter with Prosciutto di Parma, Olympia Provisions Saucisson D'arles & duck liver mousse

\$80 per platter (serves 6)

Grande Seafood Plateau with oysters, prawns, clams, Dungeness crab remoulade & ½ Maine lobster tail

\$6.00 per serving

Mixed marinated olives

Lavender & rosemary roasted nuts

Mixed Root Vegetable Chips with spicy aioli

For more information, or to make arrangements for your special event, please contact Erika Pringsheim-Moore at 925/284-5069 or erika@metrolafayette.com

METRO

LA FAYETTE

Small or Share

- Organic Asparagus & Spring Onion Soup with lemon crème fraiche Bowl 9.00 Cup 6.50
- Half Dozen fresh-shucked West Coast Oysters with mignonette 17.00 East Coast add \$4
- Crispy organic California Brussels Sprouts with lemon & aioli 8.75
- Organic Artichoke & Fennel Dip with parmesan & grilled levain 10.50
- Spicy raw Ahi Tuna Poke on cucumber salad with sesame crisp 17.75 (Avocado Poke add \$3)
- Calabrian Meatballs in spicy San Marzano tomato sauce with Parmesan & grilled levain 12.50
- Charcuterie Plate with Olympia Provisions Finocchiona, prosciutto & Duck liver mousse 15.75
- Cheese Selection: Estero Gold (California Cow) Asher Blue (Georgia Cow) La Tur (Italy Mixed)
- Any One- 6.95 Two- 13.50 Three- 18.00 served with fresh fruit preserves & organic apple

Salads

- Mixed Greens with red wine vinaigrette 8.25 add blue or goat cheese 1.95
- Quinoa Salad with asparagus, English peas, toasted walnuts, goat cheese & arugula 11.50
- Kale Salad with dried cranberries, pumpkin seeds, red onions & buttermilk dressing 11.25
- Caesar with anchovy, shaved Reggiano & garlic croutons 10.50 add Mary's Chicken 5.00
- Chopped Salad with crispy bacon, avocado, egg & buttermilk blue cheese dressing 11.50
- Oregon Dungeness Crab Salad on butter lettuce with avocado, grapefruit & citrus vinaigrette 18.75
- Grilled Thai Curry Chicken Salad with nappa cabbage-rice noodle salad, lemongrass & peanuts 14.95
- Roasted Steak Salad with organic spinach, grilled onions and mushrooms & crumbled blue cheese 15.75

Sandwiches & Entrees

- Boudin Blanc with brandied apples, roasted fingerling potatoes & braised red cabbage 14.50
- Gnocchi Parisienne with delta asparagus, English peas, Meyer lemon & spinach cream 19.50
- Fresh Tagliatelle Bolognese with beef, pork & pancetta, tomato, red wine & fresh Parmigiano-Reggiano 17.95
- Pan-Seared Petrale Sole with potato puree, organic snap peas & citrus beurre blanc 23.50
- Sierra Nevada Pale Ale-battered Fish & Chips with tartar sauce & lemon 13.50
- Wild Fish Tacos with salsa verde, avocado, lime crema & mixed greens 15.95
- Pork Loin Panini on Acme baguette with caramelized onions, Hobb's bacon, cheddar & fries 13.50
- Crispy Chicken Sandwich with cabbage-apple slaw & fries 11.75
- Grass-fed Five Dot Ranch Metro Burger on Acme bun & fries 13.50

METRO LAFAYETTE

Seafood Bar

Oysters on the half shell with Champagne mignonette

West Coast 3.50ea East Coast 4.00ea Pacific Kumamoto Oysters 4.25ea

Spicy Ahi Tuna Poke cucumber salad & sesame cracker 17.75 (Avocado Poke add \$3)

Dungeness Crab Parfait with citrus, red onion & English cucumber puree 16.50

Salads

Organic Mixed Greens with red wine vinaigrette 7.50 add buttermilk blue or Skyhill Farms goat cheese 1.95

Caesar Salad with anchovy, shaved Parmigiano-Reggiano & garlic croutons 10.95

Chopped Salad with crispy bacon, crumbled blue, avocado, egg & buttermilk blue cheese dressing 11.50

Kale Salad with dried cranberries, pumpkin seeds, red onions & buttermilk dressing 11.25

Quinoa Salad with asparagus, English peas, toasted walnuts, goat cheese & arugula 11.50

Small Plates

Organic Asparagus & Spring Onion Soup with lemon crème fraiche Bowl 9.00 Cup 6.50

Crispy Brussels Sprouts lemon & aioli 8.75

Grilled Delta Asparagus with poached egg, arugula pesto & Hawaiian pink salt 9.50

Skyhill Farms goat cheese stuffed Piquillo Peppers with prosciutto, watercress & aged balsamic 10.00

Organic Artichoke & Fennel Dip with parmesan & grilled levain 10.50

Seared Gulf Prawns with Anson Mills polenta, fava beans & Hobbs' applewood smoked bacon 15.25

Calabrian Meatballs in spicy San Marzano tomato sauce with Parmigiano-Reggiano & grilled levain 12.50

Charcuterie Plate Prosciutto di Parma, Olympia Provisions Finocchiona & Duck liver mousse 15.75

Cheese Selection: Estero Gold (California Cow) La Tur (Italy mixed) Asher Blue (Georgia Cow)

Any One- 6.95 Two- 13.50 Any Three- 18.00 served with kumquat marmalade

Entrées

Gnocchi Parisienne with delta asparagus, English peas, Meyer lemon & spinach cream 19.50

Fresh Pasta Bolognese ragout of beef & pork, pancetta, tomatoes & Parmigiano-Reggiano 17.95

Braised Lamb with spinach Pappardelle, Happy Boy carrots, leeks & gremolata 19.95

Grilled Swordfish with cous cous, marinated olives, preserved lemon & chermoula 28.50

Pan-seared Petrale Sole with whipped potatoes, organic snap peas & citrus beurre blanc 24.75

Mary's Fried Chicken with mashed potatoes, sautéed Happy Boy rainbow chard & country gravy 19.95

Pork Loin Schnitzel with braised red cabbage, roasted fingerling potatoes & whole grain mustard sauce 19.75

Grilled Five Dot Ranch New York Steak-Frites with chimichurri sauce & arugula salad 30.95

Five Dot Ranch grass-fed Metro Burger with fries 13.50

Sides & Extras

Black & White Truffle Fries	8.50
Garlic Fries	6.95
Macaroni & Cheese Gratin	7.50
Marinated Olives	4.25
Mashed Potatoes	5.00
Organic sautéed Spinach	6.00

Prix Fixe Menu \$38/person

Choose 1 from each

First Course

Mixed Green Salad, Soup or Brussels Sprouts

Entrée

Pork Loin Schnitzel, Fried Chicken or Gnocchi

Glass of Wine

Nicholas Feuillatte Champagne, Bombarde Chardonnay