

MONTPELLIER



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Only accepting scheduled orders

Menu

800 Chestnut Ridge Road, Chestnut Ridge, NY

- Appetizer – Cold
- Appetizer – Hot
- Entrees
- Classic Cuts
- Sides
- Sauces
- Dessert
- Bottled Drink

Montpellier Menu

Appetizer – Cold

Steak Sashimi

Seared steak, sushi rice, wasabi aioli, sesame, scallion, mango, torched tableside

\$34.00

Tartare de Boeuf

Finely chopped raw beef, capers, shallots, Dijon, egg yolk, avocado, cornichons, sourdough crostini

\$34.00

Duck Tataki

Cracked coriander crust, cherry-plum puree, pistachio, pomegranate, balsamic reduction, pickled mustard seed, fresh truffle

\$35.00

Tuna Avocado Napoleon

Sesame soy glazed tuna tartare, crisped pastry dough, avocado cream, cucumber, radish, wasabi aioli, miso caramel

\$34.00

Salade Niçoise

Mixed greens, haricot verts, cherry tomatoes, olives, garlic confit, soft-boiled duck egg, seared crusted tuna, Dijon mustard vinaigrette

\$32.00

Endive & Citrus Chicken Salade

Arugala, endive, orange & grapefruit supreme, fennel, toasted almonds, pomegranate, pan seared & glazed chicken breast, mint citrus...

\$32.00

Salade Pastrami et Betterave

Roasted red & golden beets, mixed greens, pea shoots, roasted garbanzo, cashew feta cream, pastrami beef jerky, orzo, Italian peppe...

\$35.00

French Steak Salade

Grilled filet steak, mixed greens, confit tomatoes, pickled onions, roasted mushrooms, avocado, peppers, creamy herb dressing, crispy...

\$41.00

Appetizer – Hot

French Onion Soup

"cheddar" aioli, French baguette crostini

\$19.00

Crispy Brussel Sprouts

Honey Dijon gastrique, shaved beef bacon, whipped tahini, pomegranate, crispy shallot

\$27.00

The Rare Fusion Flatbread

Prime seared steak, horseradish tahini, tomato-onion confit, gochujang aioli, organic pea shoots, radish, pomegranate molasses, maldon salt

\$37.00

Lamb Sliders

Caramelized shallot, arugula, roasted grapes, lemon rosemary aioli, house made brioche, black sesame, crispy beets, red wine reduction

\$36.00

Mousse de Volaille

Chicken liver mousse, strawberry & blueberry gel, pickled mustard seed, crostini, cucumber emulsion

\$34.00

Stuffed Dates

Ground beef stuffed, wrapped in pastrami, white wine Dijon cream, garlic confit, pine nuts, pomegranate, pickled mustard

\$34.00

Entrees**Chicken Ballotine Wellington**

Dark chicken roulade, mushroom, chicken liver mousse, wrapped in golden puff pastry, celeriac purée, glazed rainbow carrots, beech...

\$68.00

Short Rib Bourguignon

Boneless short ribs slow cooked in burgundy jus, mushrooms, cipollini onions, carrots, pommes puree, shoestring potatoes

\$82.00

Duck à l'orange

Confit duck leg, seared duck breast, blood orange glaze, pommes puree, roasted root vegetables

\$79.00

Agneau Pistaché

Baby lamb chops with an herbed pistachio crust, celeriac puree, chasseur, haricot verts almondine

\$99.00

Miso Sea Bass

Sushi rice, edamame, sesame, scallion

\$68.00

Entrecôte Café de Paris

16oz ribeye served as 2 courses in a rich herbed "butter" sauce, hand-cut petite potatoes

\$97.00

Classic Cuts

10oz Surprise Steak

The reserve cut of the ribeye, prized for its buttery tenderness and bold flavor.

\$99.00

10oz Chateaubriand

Thick cut from the center of the tenderloin — the most prized, tender section.

\$89.00

24oz Frenched Bone-in Rib steak

A succulent, bone-in ribeye, frenched for elegance.

\$119.00

46oz 30 Day Aged Tomahawk

Dry aged for 30 days, this impressive steak delivers exceptional tenderness and full of robust flavor. Pick 2 sides.

\$209.00

Sides**Ratatouille Tartlet**

Flaky pastry filled with a mosaic of roasted vegetables

\$14.00

Roasted Seasonal Root Vegetables

Celeriac, rainbow carrots, beets

\$14.00

Haricot Verts Almondine

French green beans sauteed with almonds

\$14.00

Pommes Puree

Smooth, creamy potato purée, a classic French accompaniment, black lava salt finish.

\$9.00

Pommes Frites

Crisp fries finished with fresh garlic and a touch of salt, garlic aioli & ketchup.

\$12.00

Sauces**Bordelaise**

Classic red wine sauce with shallots and beef jus, rich and savory.

Béarnaise

Velvety emulsion of "butter", egg yolk, tarragon, and shallots, bright and aromatic.

Bordelaise au Poivre

Red wine and shallot sauce finished with cracked black pepper for a bold, peppery kick.

Romesco

Roasted red pepper and almond sauce with garlic and olive oil, nutty and smoky.

Walnut Gremolata

Fresh herb and walnut condiment with lemon zest and garlic, vibrant and textured.

Chasseur

Classic "hunter's" sauce of mushrooms, shallots, white wine, and demi-glace, rich and earthy.

Dessert

Crème Brûlée

Caramelized turbinado crust, hazelnut crunch, blueberry and strawberry coulis

\$21.00

Chocolate Raspberry Souffle

Chocolate ganache, strawberry coulis, vanilla bean gelato, chocolate tuile

\$21.00

Pistachio Paris Brest

Choux pastry, pistachio mousseline cream, pistachio sugar, toasted almondine, whipped cream

\$21.00

Millefeuille

Crispy pastry dough, crème pâtissière, crème diplomate, chocolate ganache

\$21.00

Pavlova Aux Fruits

Crispy meringue, diplomat cream, fresh seasonal fruit, vibrant fruit coulis, glacé orange

\$21.00

Scoop of Ice Cream

\$8.00

Drinks Menu

Bottled Drinks

Evian Still

\$9.00

Evian Sparkling

\$9.00

Coke

\$5.00

Diet Coke

\$5.00

Sprite

\$5.00

Mocktails

Passion Fruit Spritz
passion fruit, lime, sparkling water

\$13.00

Coco Nova
a futuristic spin on the classic pina colada that burst with flavor

\$13.00

Pink Lychee
lychee, grapefruit, lemon, elder flower

\$13.00

Montpellier Location and Hours

(845) 379-0080
800 Chestnut Ridge Road, Chestnut Ridge, NY 10977

Closed • Opens Sunday at 6PM

All hours

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